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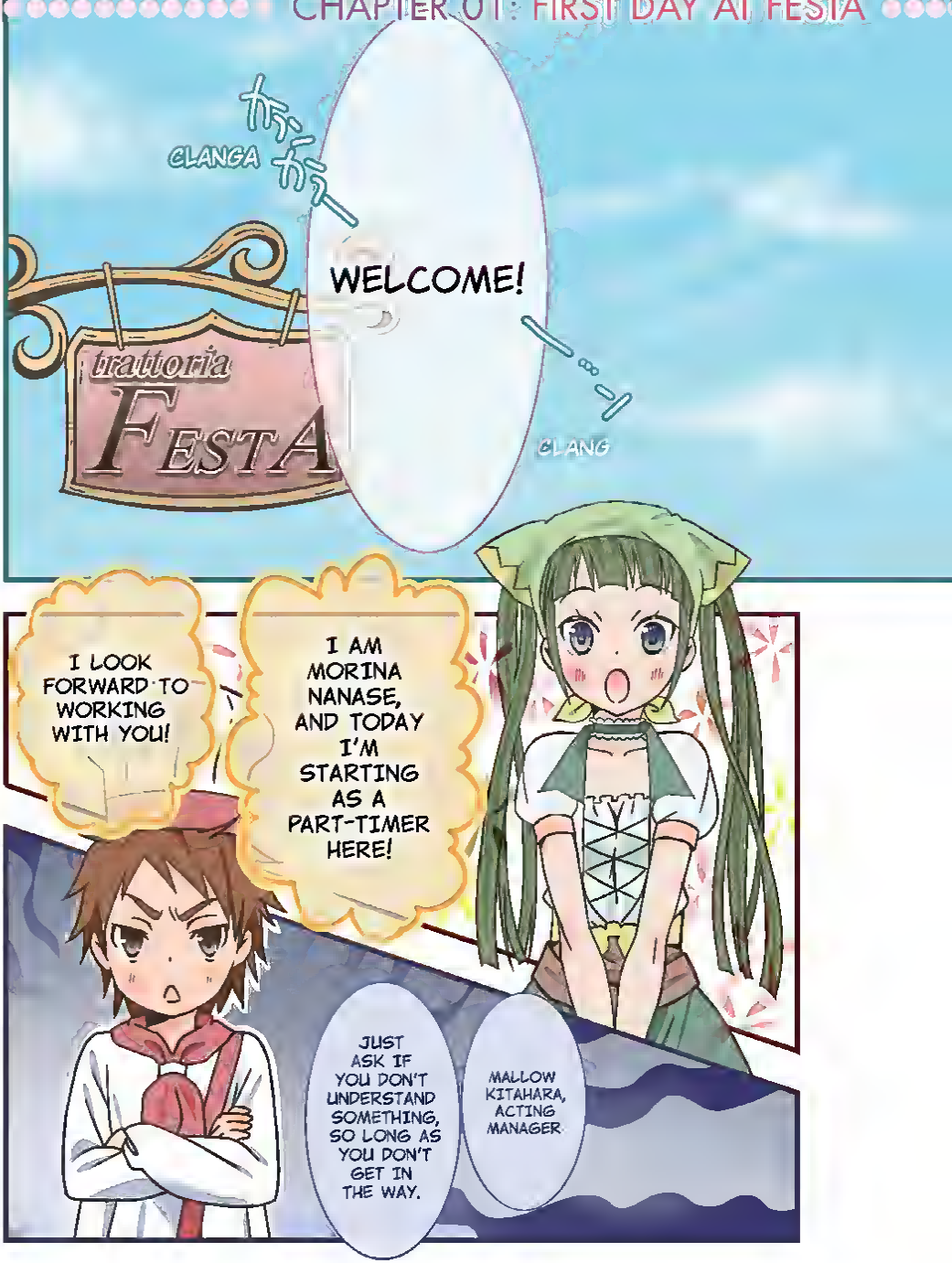
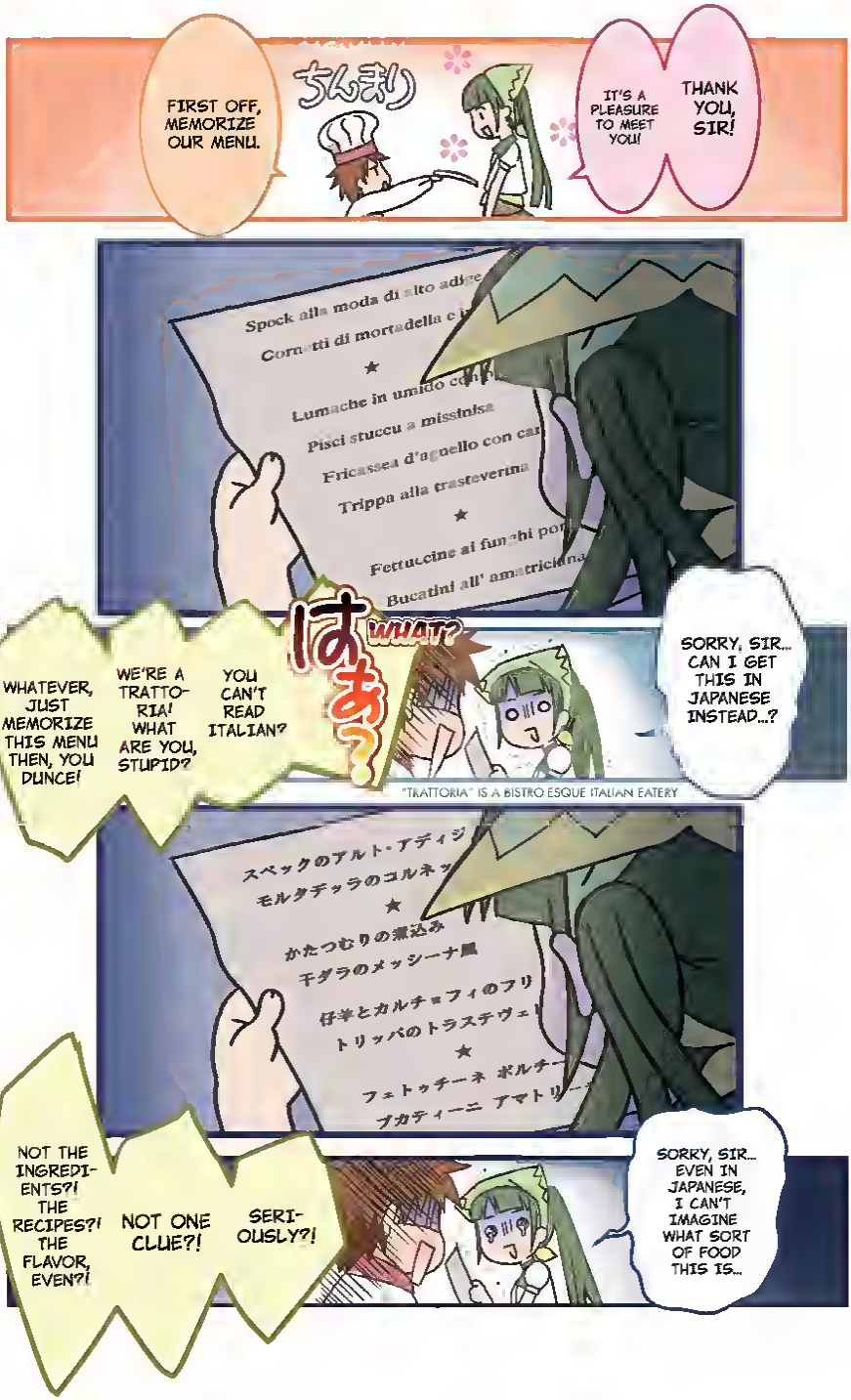
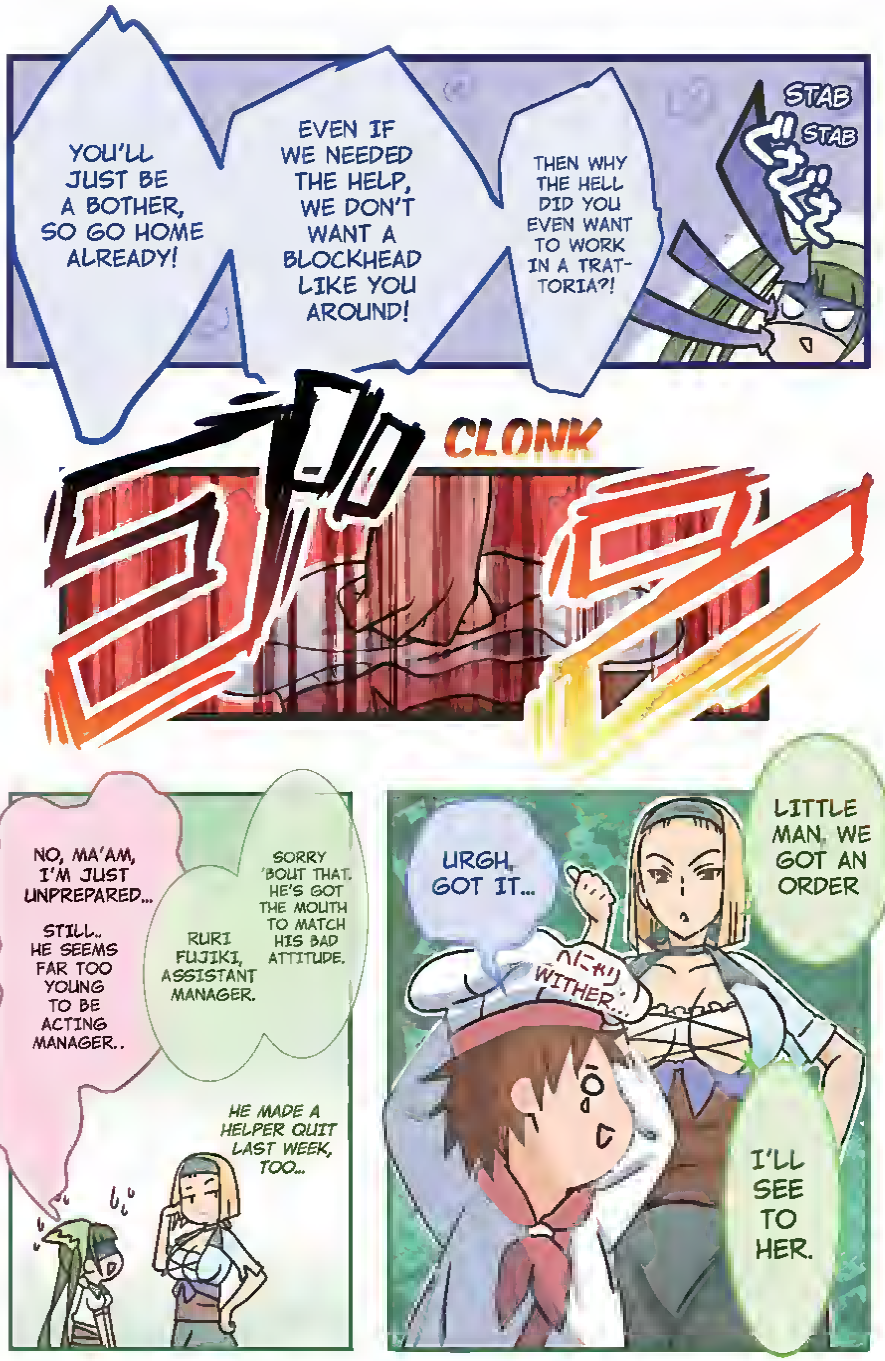
CHAPTER 01: FIRST DAY AT FESTA

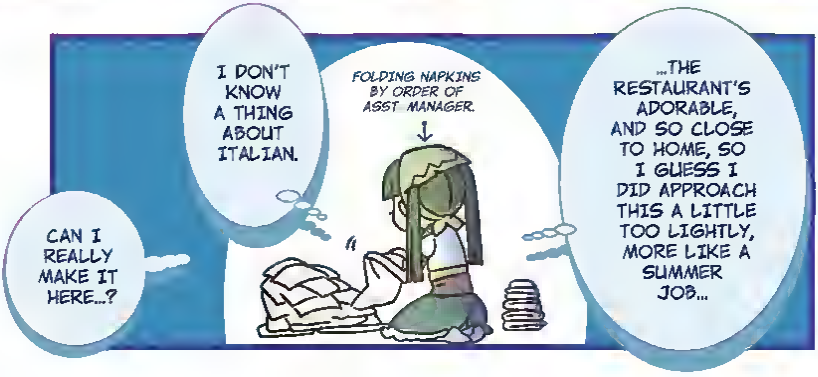

CLANGA
WELCOME!
CLANG
trattoria
FESTA
I LOOK FORWARD TO WORKING WITH YOU!
I AM MORINA NANASE, AND TODAY I'M STARTING AS A PART-TIMER HERE!
JUST ASK IF YOU DON'T UNDERSTAND SOMETHING, SO LONG AS YOU DON'T GET IN THE WAY.
MALLOW KITAHARA, ACTING MANAGER

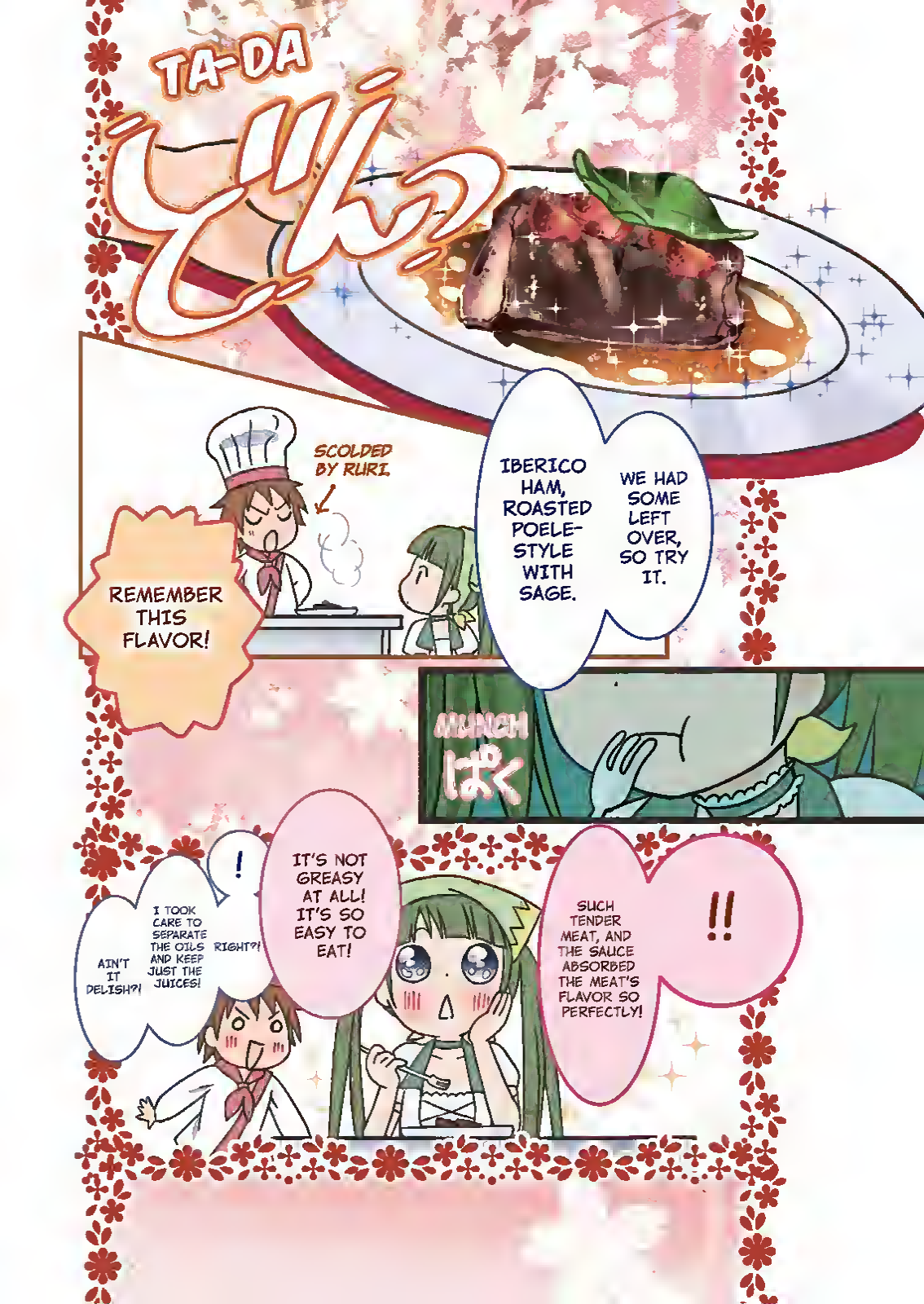

ちんまり
FIRST OFF, MEMORIZE OUR MENU.
IT'S A PLEASURE TO MEET YOU!
THANK YOU, SIR!
Spock alla moda di Alto adige
Cornetti di mortadella e
★
Lumache in umido con
Pisci stuccu a missinisa
Fricassea d'agnello con ca
Trippa alla trasteverina
★
Fettuccine ai funghi po
Bucatini all' amatriciana
はあ?
WHAT?
WHATEVER, JUST MEMORIZE THIS MENU THEN, YOU DUNCE!
WE'RE A TRATTO-RIA! WHAT ARE YOU, STUPID?
YOU CAN'T READ ITALIAN?
SORRY, SIR... CAN I GET THIS IN JAPANESE INSTEAD...?
"TRATTORIA" IS A BISTRO ESQUE ITALIAN EATERY
スペックのアルト・アディジ
モルタデッラのコルネッ
★
かたつむりの煮込み
干ダラのメッシーナ風
仔羊とカルチョフィのフリ
トリッパのトラステヴェ
★
フェトッチーネ ボルチ
ブカティーニ アマトリ
NOT THE INGREDI-ENTS?! THE RECIPES?! THE FLAVOR, EVEN?!
NOT ONE CLUE?!
SERI-OUSLY?!
SORRY, SIR... EVEN IN JAPANESE, I CAN'T IMAGINE WHAT SORT OF FOOD THIS IS...

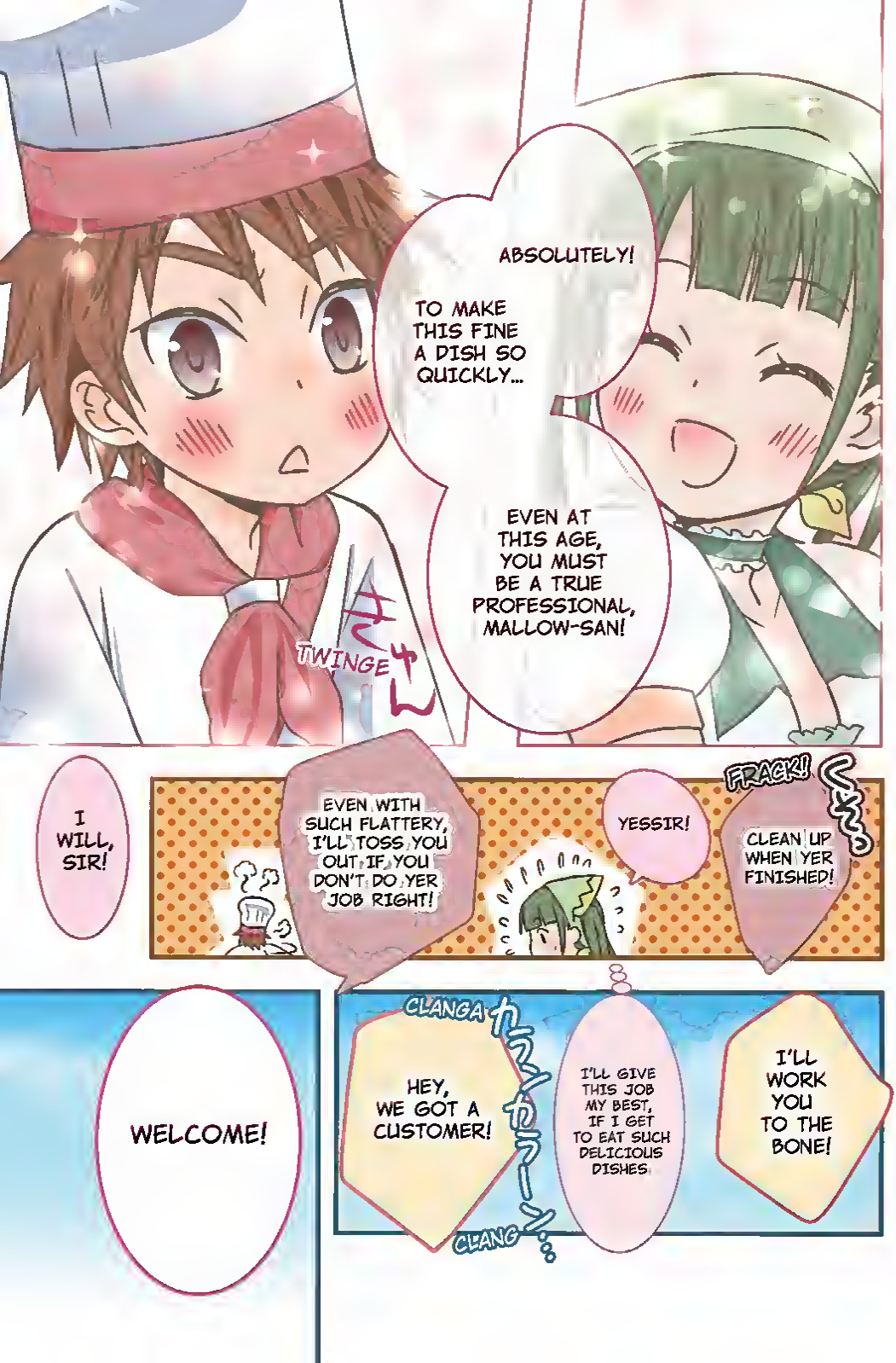

YOU'LL JUST BE A BOTHER, SO GO HOME ALREADY!
EVEN IF WE NEEDED THE HELP, WE DON'T WANT A BLOCKHEAD LIKE YOU AROUND!
THEN WHY THE HELL DID YOU EVEN WANT TO WORK IN A TRAT-TORIA?!
STAB STAB
CLONK
NO, MA'AM, I'M JUST UNPREPARED...
STILL.. HE SEEMS FAR TOO YOUNG TO BE ACTING MANAGER..
RURI FUJIKI, ASSISTANT MANAGER.
SORRY 'BOUT THAT. HE'S GOT THE MOUTH TO MATCH HIS BAD ATTITUDE.
HE MADE A HELPER QUIT LAST WEEK, TOO...
URGH, GOT IT...
ハニーホリ WITHER...
LITTLE MAN, WE GOT AN ORDER
I'LL SEE TO HER.

HE'S STILL A KID, SO HE'S PREDICTABLY CHILDISH, BUT HE'S SERIOUS, AND HAS A PASSION FOR COOKING, TO BOOT.
HIS SKILLS ARE GENIUS-TIER, TOO, SO ALL THE STAFF LOOK UP TO HIM.

THAT KID'S THE SON OF THE MANAGER. THE MANAGER'S OUT, SO THE SON'S TAKING OVER FOR NOW.
HE'S BEEN HELPING SINCE GRADE SCHOOL.


I DON'T KNOW A THING ABOUT ITALIAN.
FOLDING NAPKINS BY ORDER OF ASST. MANAGER.
...THE RESTAURANT'S ADORABLE, AND SO CLOSE TO HOME, SO I GUESS I DID APPROACH THIS A LITTLE TOO LIGHTLY, MORE LIKE A SUMMER JOB...
CAN I REALLY MAKE IT HERE...?


TA-DA
でじゃ
SCOLDED BY RURI.
REMEMBER THIS FLAVOR!
IBERICO HAM, ROASTED POELE-STYLE WITH SAGE.
WE HAD SOME LEFT OVER, SO TRY IT.
MUNCH
ぱく
!
AIN'T IT DELISH?!
I TOOK CARE TO SEPARATE THE OILS AND KEEP JUST THE JUICES!
RIGHT?!
IT'S NOT GREASY AT ALL! IT'S SO EASY TO EAT!
SUCH TENDER MEAT, AND THE SAUCE ABSORBED THE MEAT'S FLAVOR SO PERFECTLY!
!!


ABSOLUTELY!
TO MAKE THIS FINE A DISH SO QUICKLY...
EVEN AT THIS AGE, YOU MUST BE A TRUE PROFESSIONAL, MALLOW-SAN!
TWINGE
I WILL, SIR!
EVEN WITH SUCH FLATTERY, I'LL TOSS YOU OUT IF YOU DON'T DO YER JOB RIGHT!
YESSIR!
FRACK!
CLEAN UP WHEN YER FINISHED!
CLANGA
HEY, WE GOT A CUSTOMER!
CLANG
I'LL GIVE THIS JOB MY BEST, IF I GET TO EAT SUCH DELICIOUS DISHES
I'LL WORK YOU TO THE BONE!
WELCOME!

MALLOW
KITAHARA

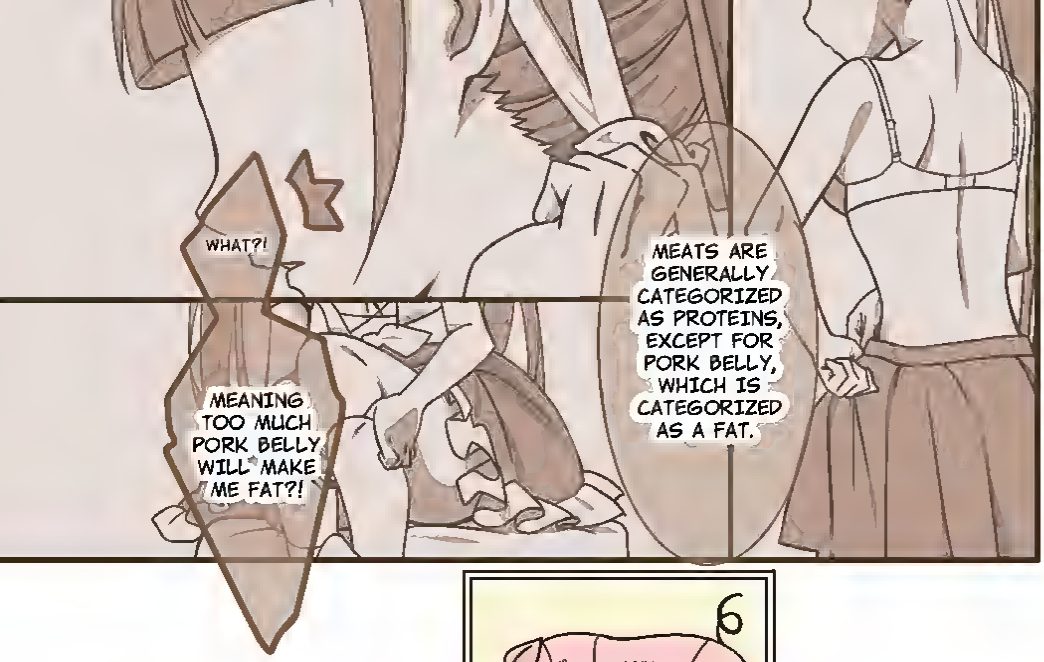
MACCHERONI
ALLA CHITARRA

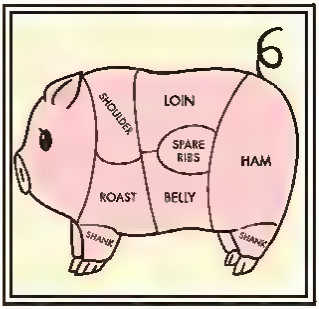
A TYPE OF PASTA.
A LONG FRESH PASTA
WITH A SQUARE SURFACE.
SPECIALTY PRODUCT
OF ABRUZZO, ITALY.
OFTEN MADE WITH
SEMOLINA WHEAT
AND EGGS.

MORINA
NANASE

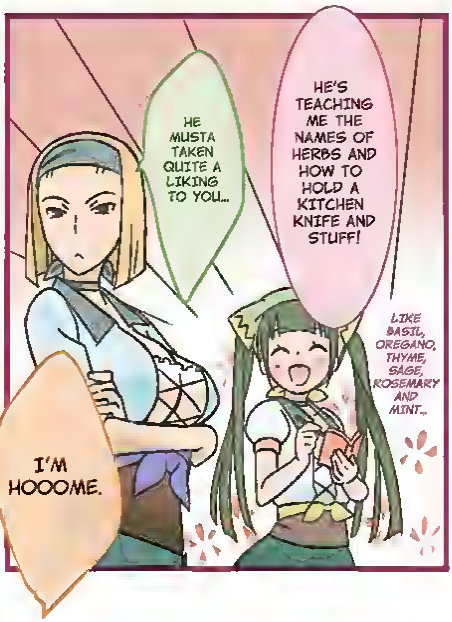
SEMOLINA
WHEAT

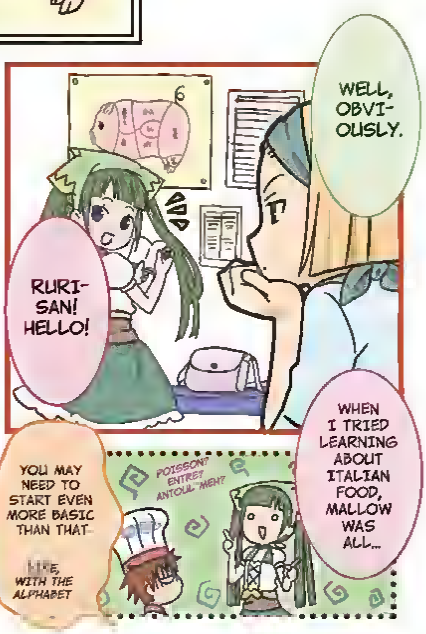
A TYPE OF WHEAT FLOUR.
DRY PASTA IN ITALY
IS MADE EXCLUSIVELY
OUT OF SEMOLINA WHEAT.
CREATES A PASTA OF
FINE ELASTICITY.


WHAT?!
MEANING TOO MUCH PORK BELLY WILL MAKE ME FAT?!
MEATS ARE GENERALLY CATEGORIZED AS PROTEINS, EXCEPT FOR PORK BELLY, WHICH IS CATEGORIZED AS A FAT.

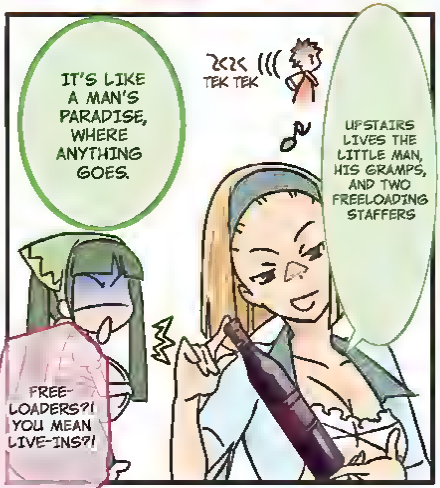


CHAPTER 02: PANCETTA - "PORK BELLY"

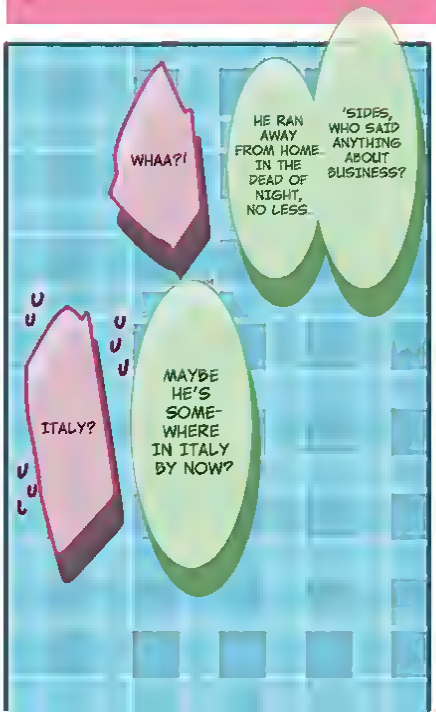

HE MUSTA TAKEN QUITE A LIKING TO YOU...
HE'S TEACHING ME THE NAMES OF HERBS AND HOW TO HOLD A KITCHEN KNIFE AND STUFF!
LIKE BASIL, OREGANO, THYME, SAGE, ROSEMARY AND MINT...
I'M HOOOME.

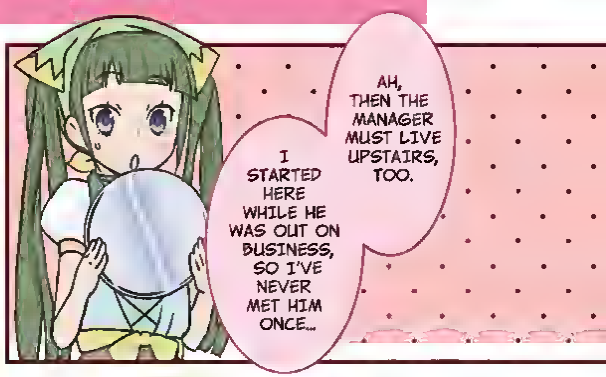

WELL, OBVIOUSLY.
RURI-SAN! HELLO!
WHEN I TRIED LEARNING ABOUT ITALIAN FOOD, MALLOW WAS ALL...
POISSON? ENTREE? ANTOUL-MEN?
YOU MAY NEED TO START EVEN MORE BASIC THAN THAT.
HE, WITH THE ALPHABET

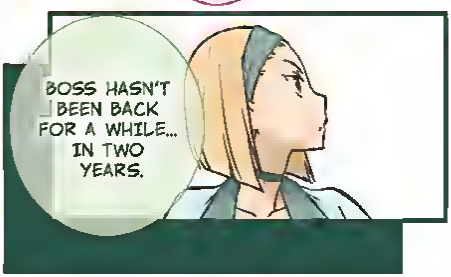
DID YOU COME STRAIGHT HERE FROM THE POOL? WHY NOT GO HOME FIRST?
WELCOME BACK, MALLOW-SAN
TEK TEK TEK
DRENCHED

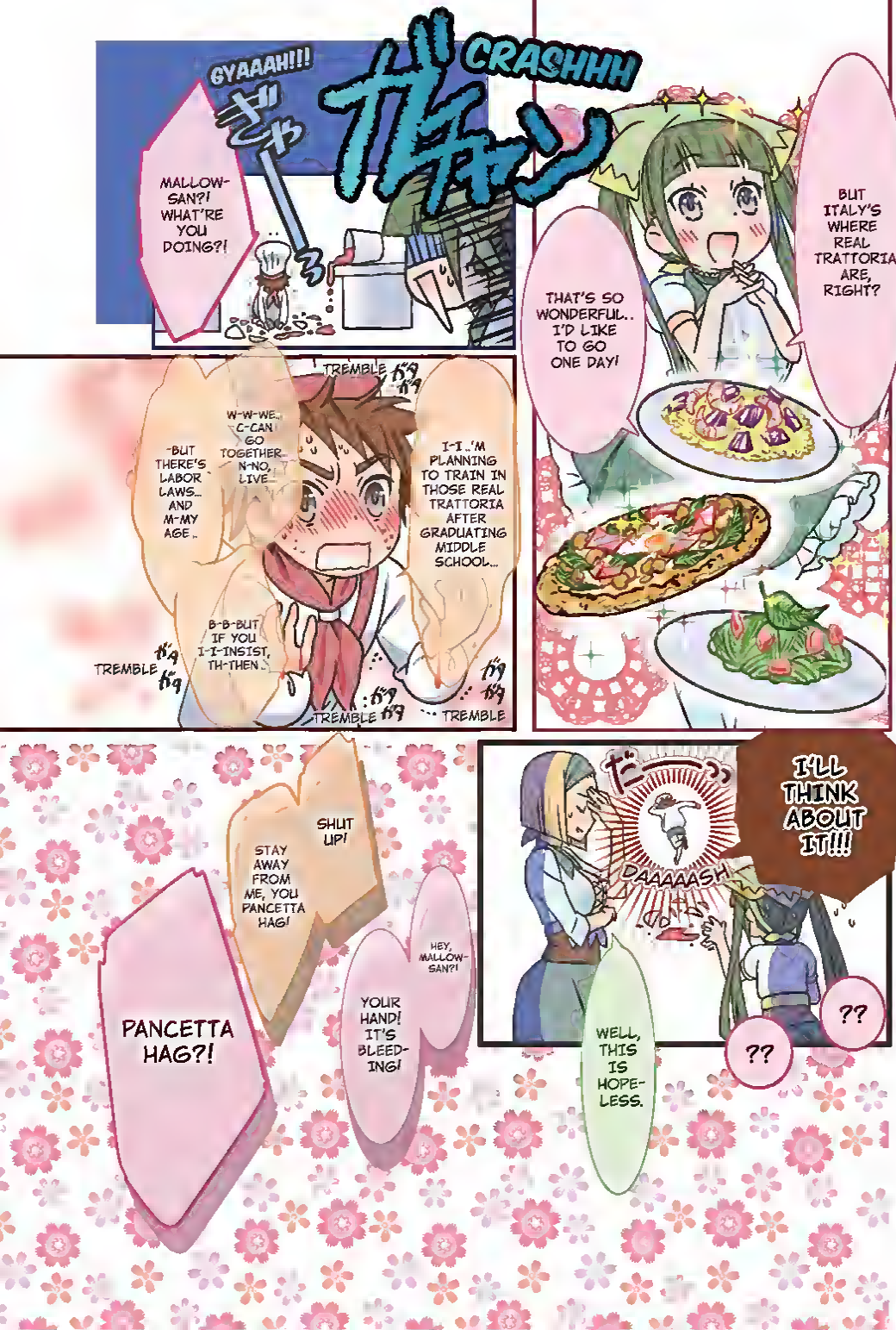

IT'S LIKE A MAN'S PARADISE, WHERE ANYTHING GOES.
TEK TEK
UPSTAIRS LIVES THE LITTLE MAN, HIS GRAMPS, AND TWO FREELOADING STAFFERS
FREE-LOADERS?! YOU MEAN LIVE-INS?!

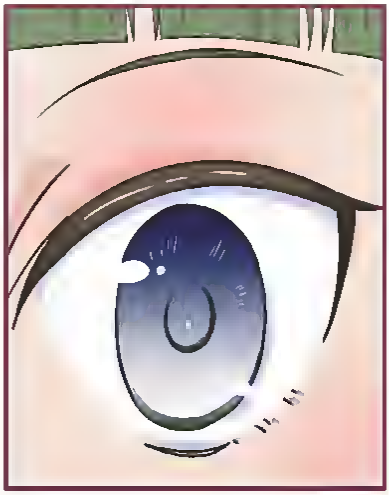
WHAT?!
THIS RESTAURANT IS THE FIRST FLOOR OF OUR HOME
..THIS IS HOME
UPSTAIRS IS AN ORDINARY HOUSE.


WHAA?!
HE RAN AWAY FROM HOME IN THE DEAD OF NIGHT, NO LESS.
'SIDES, WHO SAID ANYTHING ABOUT BUSINESS?
ITALY?
MAYBE HE'S SOME-WHERE IN ITALY BY NOW?

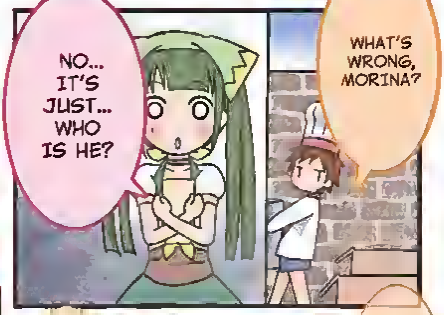

I STARTED HERE WHILE HE WAS OUT ON BUSINESS, SO I'VE NEVER MET HIM ONCE...
AH, THEN THE MANAGER MUST LIVE UPSTAIRS, TOO.

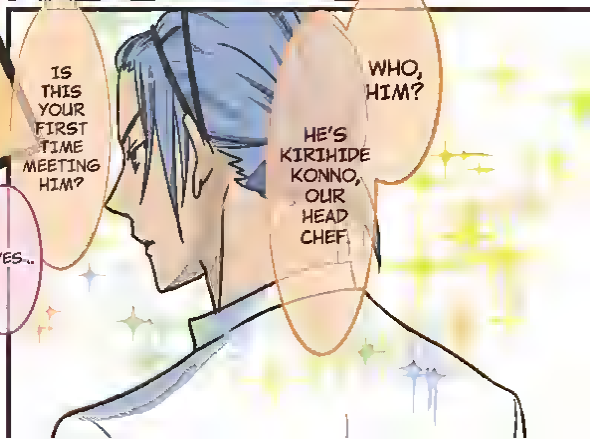

BOSS HASN'T BEEN BACK FOR A WHILE... IN TWO YEARS.

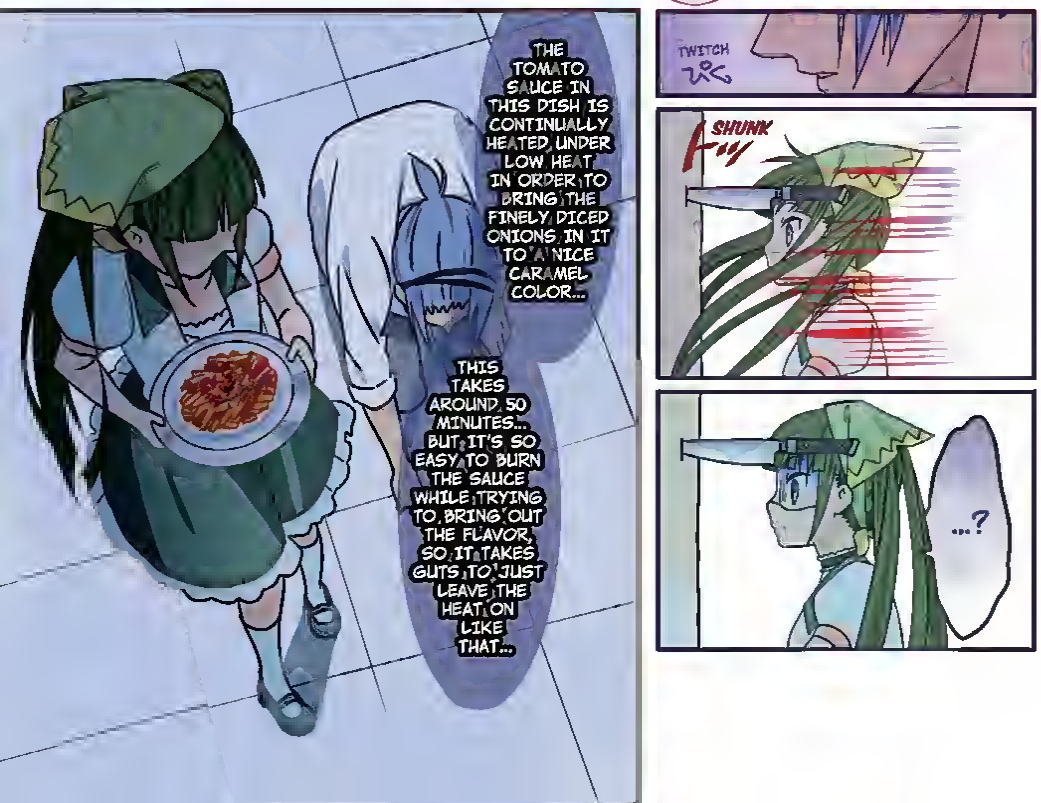

GYAAAH!!!
CRASHHH
MALLOW-SAN?! WHAT'RE YOU DOING?!
BUT ITALY'S WHERE REAL TRATTORIA ARE, RIGHT?
THAT'S SO WONDERFUL.. I'D LIKE TO GO ONE DAY!
TREMBLE
W-W-WE.. C-CAN GO TOGETHER... N-NO, LIVE...
-BUT THERE'S LABOR LAWS... AND M-MY AGE..
I-I..'M PLANNING TO TRAIN IN THOSE REAL TRATTORIA AFTER GRADUATING MIDDLE SCHOOL...
B-B-BUT IF YOU I-I-INSIST, TH-THEN..
TREMBLE
TREMBLE
TREMBLE
I'LL THINK ABOUT IT!!!
DAAAAASH
??
??
WELL, THIS IS HOPE-LESS.
HEY, MALLOW-SAN?!
YOUR HAND! IT'S BLEED-ING!
SHUT UP!
STAY AWAY FROM ME, YOU PANCETTA HAG!
PANCETTA HAG?!

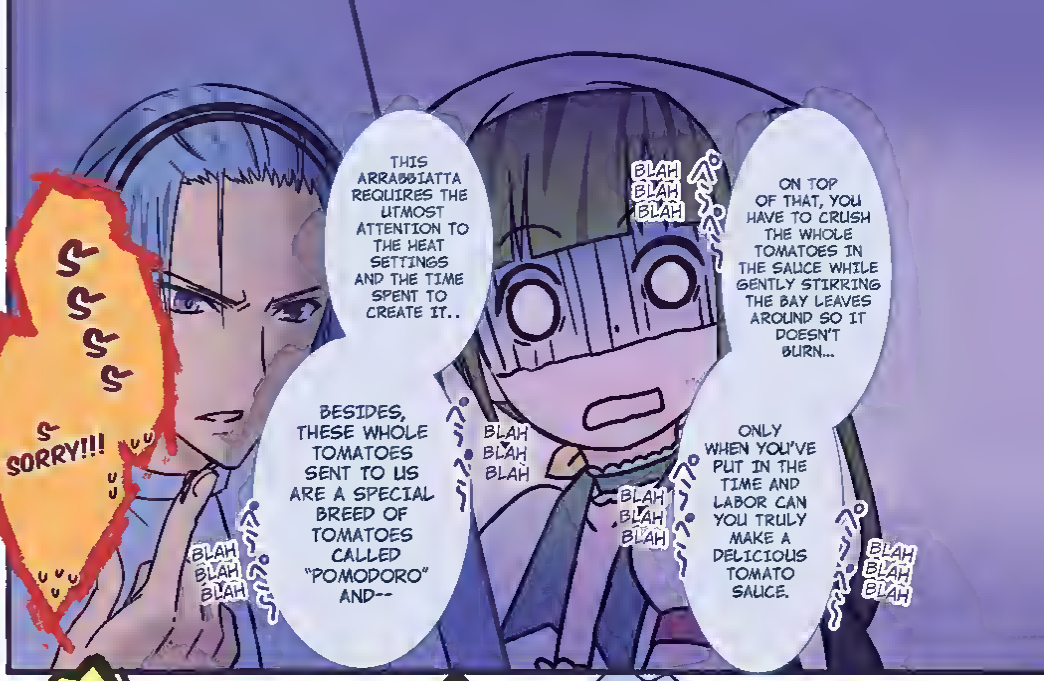


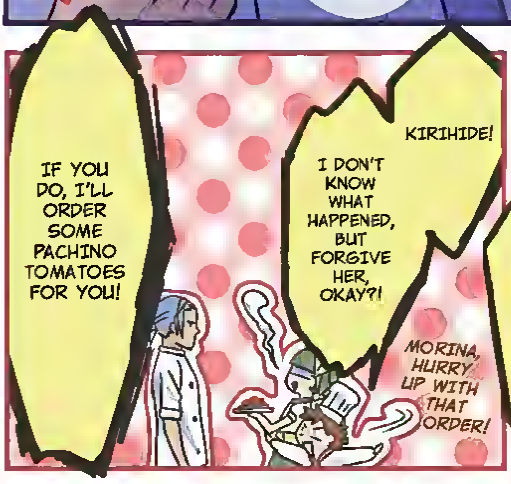
ARRABBIATTA ~SPICY TOMATO SAUCE~

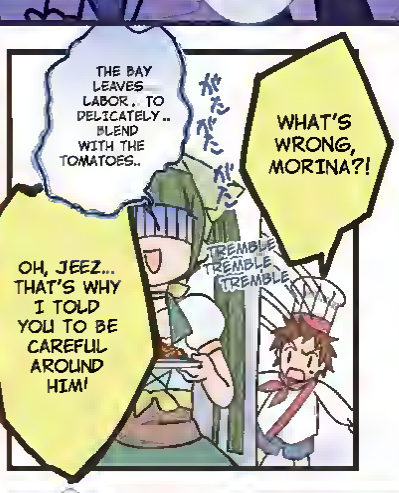




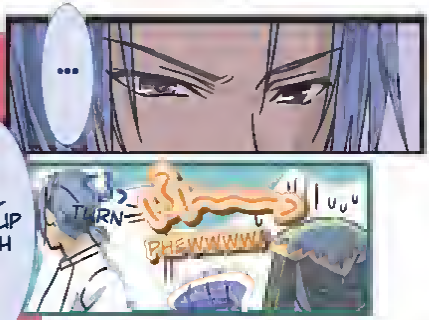

AH!
PENNE ARRABBIATTA FOR TABLE NO.6 IS READY
I'LL TAKE IT OVER THERE RIGHT NOW!
DRIBBLE
SIZZLE SIZZLE
I'VE WATCHED MALLOW DO IT A BUNCH, BUT THE PAN LOOKS SO HEAVY IN HIS HANDS..
I NEVER THOUGHT IT WOULD LOOK SO COOL TO SEE A MAN HANDLING A FRYING PAN WITH SUCH EASE.
IT'S IMPRESSIVE TO BE A CHEF AT THAT AGE...
ONE ORDER OF CAPRESE ARANCINI, PLEASE!
THANK YOU FOR YOUR ORDER!
THE TOMATO SAUCE IN THIS DISH IS CONTINUALLY HEATED, UNDER LOW HEAT IN ORDER TO BRING THE FINELY DICED ONIONS IN IT TO A NICE CARAMEL COLOR...
THIS TAKES AROUND 50 MINUTES... BUT IT'S SO EASY TO BURN THE SAUCE WHILE TRYING TO BRING OUT THE FLAVOR, SO IT TAKES GUTS TO JUST LEAVE THE HEAT ON LIKE THAT...
TWITCH
SHUNK
...?

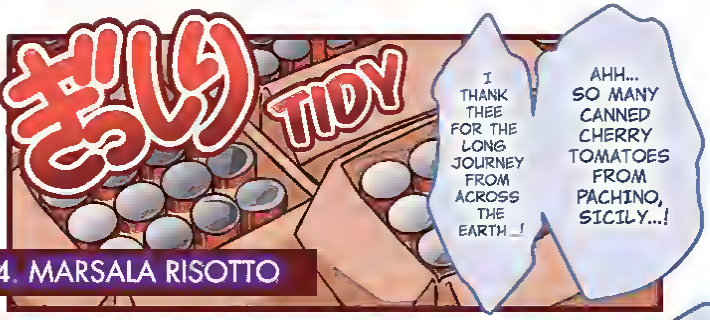

SSSSS
SORRY!!!
THIS ARRABBIATTA REQUIRES THE UTMOST ATTENTION TO THE HEAT SETTINGS AND THE TIME SPENT TO CREATE IT..
BESIDES, THESE WHOLE TOMATOES SENT TO US ARE A SPECIAL BREED OF TOMATOES CALLED "POMODORO" AND--
BLAH BLAH BLAH
ON TOP OF THAT, YOU HAVE TO CRUSH THE WHOLE TOMATOES IN THE SAUCE WHILE GENTLY STIRRING THE BAY LEAVES AROUND SO IT DOESN'T BURN...
ONLY WHEN YOU'VE PUT IN THE TIME AND LABOR CAN YOU TRULY MAKE A DELICIOUS TOMATO SAUCE.


IF YOU DO, I'LL ORDER SOME PACHINO TOMATOES FOR YOU!
KIRIHIDE!
I DON'T KNOW WHAT HAPPENED, BUT FORGIVE HER, OKAY?!
MORINA, HURRY UP WITH THAT ORDER!

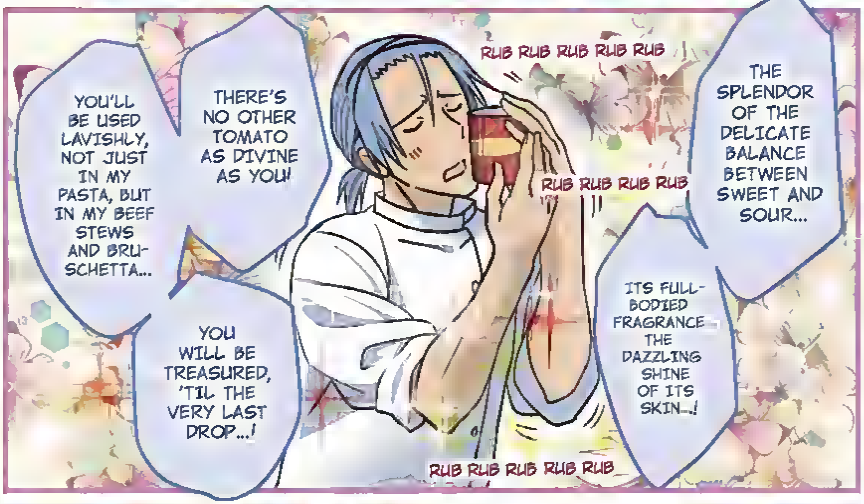

THE BAY LEAVES LABOR, TO DELICATELY.. BLEND WITH THE TOMATOES..
WHAT'S WRONG, MORINA?!
TREMBLE TREMBLE TREMBLE
OH, JEEZ... THAT'S WHY I TOLD YOU TO BE CAREFUL AROUND HIM!

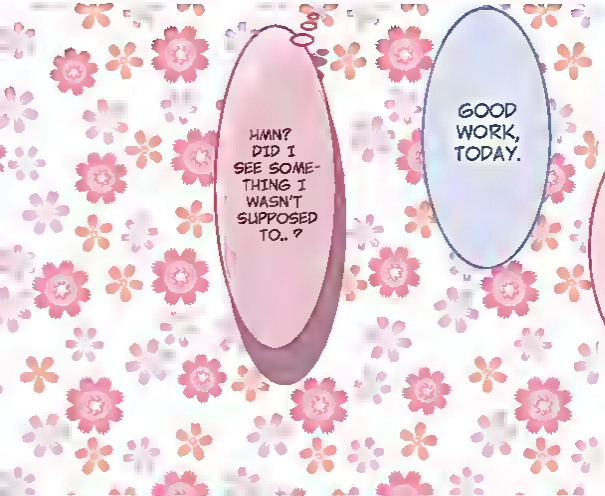
I'LL KEEP THAT IN MIND, SIR...
DON'T TAKE YOUR DUTIES HERE LIGHTLY.
...PLEASE, MORINA.
I'LL PUT UP WITH IT.

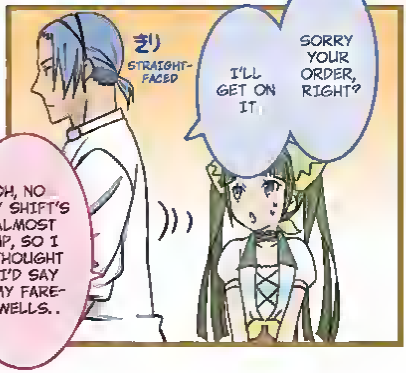

...
TURN
PHEWWWW!

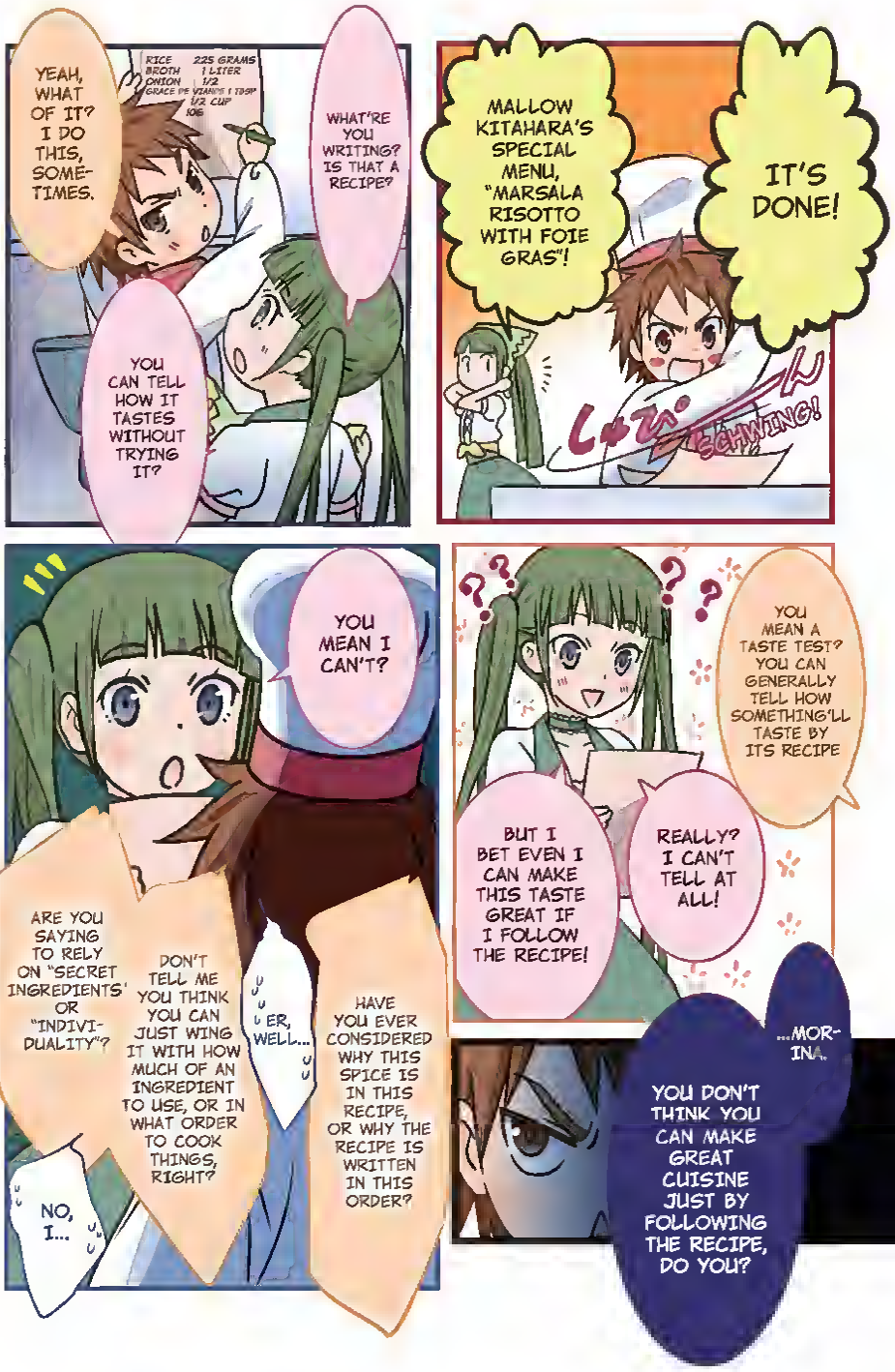


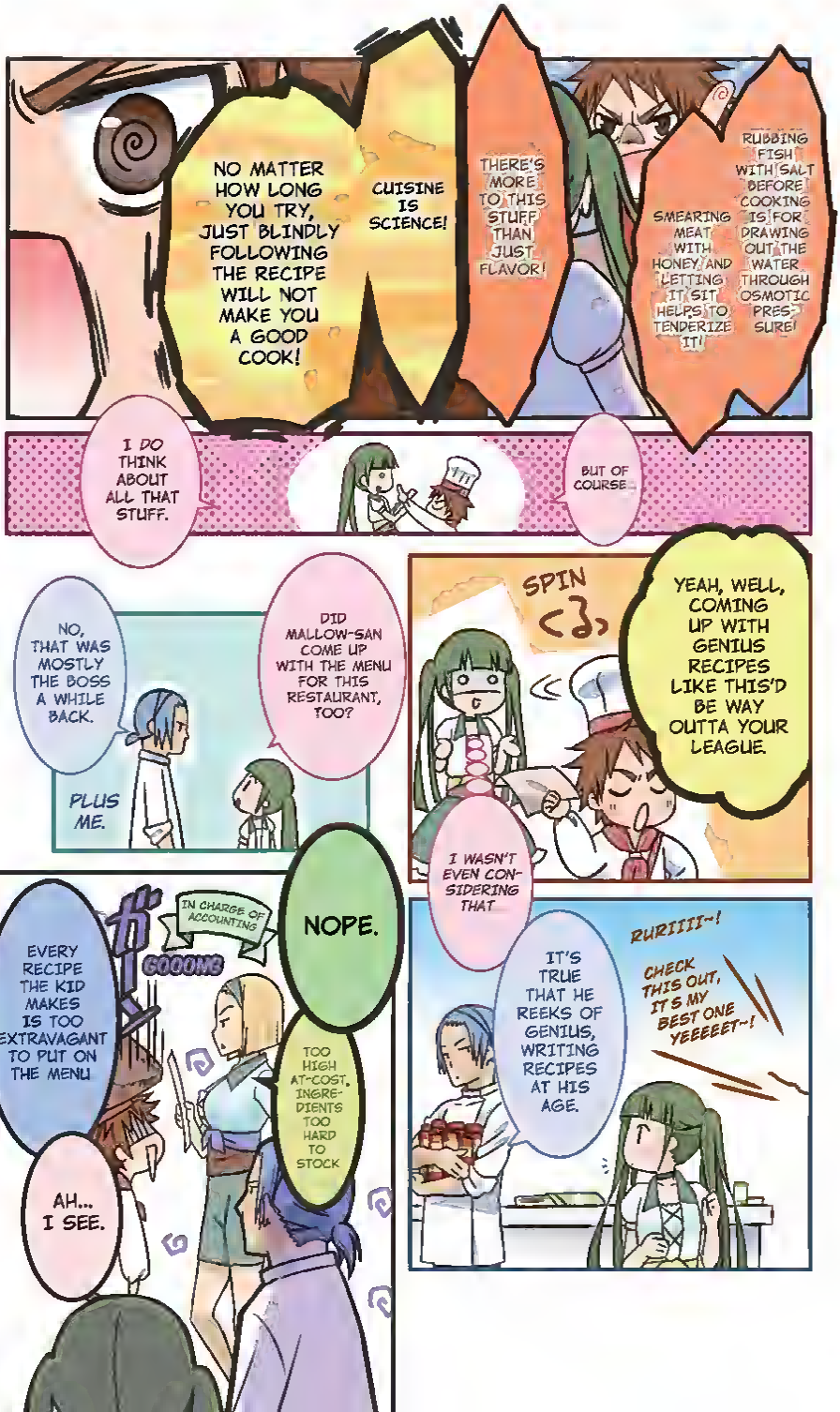
4. MARSALA RISOTTO


THE SPLENDOR OF THE DELICATE BALANCE BETWEEN SWEET AND SOUR...
RUB RUB RUB RUB RUB
RUB RUB RUB RUB
ITS FULL-BODIED FRAGRANCE THE DAZZLING SHINE OF ITS SKIN_!
THERE'S NO OTHER TOMATO AS DIVINE AS YOU!
YOU'LL BE USED LAVISHLY, NOT JUST IN MY PASTA, BUT IN MY BEEF STEWS AND BRU-SCHETTA...
YOU WILL BE TREASURED, 'TIL THE VERY LAST DROP...!
RUB RUB RUB RUB RUB_

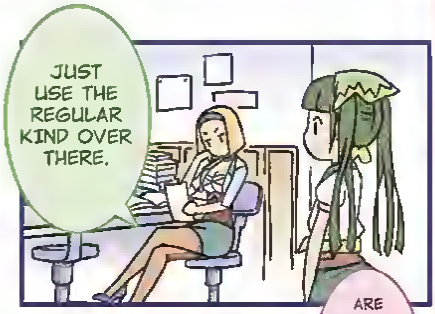


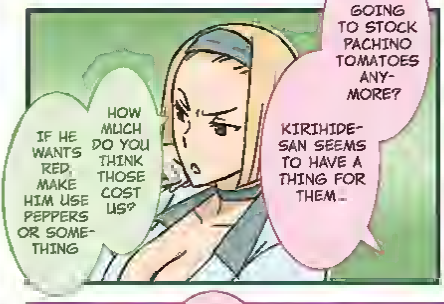


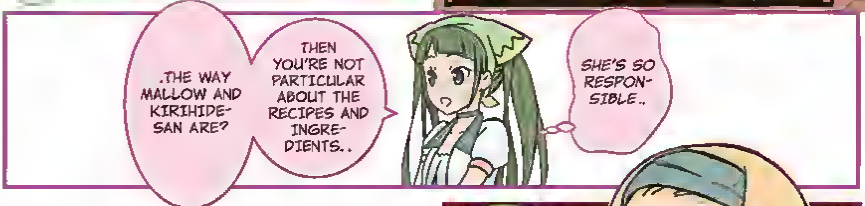

YEAH, WHAT OF IT? I DO THIS, SOME-TIMES.
WHAT'RE YOU WRITING? IS THAT A RECIPE?
YOU CAN TELL HOW IT TASTES WITHOUT TRYING IT?
RICE 225 GRAMS
BROTH 1 LITER
ONION 1/2
GRACE DE VIANDE 1 TBSP
1/2 CUP
106
MALLOW KITAHARA'S SPECIAL MENU, "MARSALA RISOTTO WITH FOIE GRAS"!
IT'S DONE!
SCHWING!
YOU MEAN I CAN'T?
ARE YOU SAYING TO RELY ON "SECRET INGREDIENTS" OR "INDIVI-DUALITY"?
DON'T TELL ME YOU THINK YOU CAN JUST WING IT WITH HOW MUCH OF AN INGREDIENT TO USE, OR IN WHAT ORDER TO COOK THINGS, RIGHT?
ER, WELL...
NO, I...
HAVE YOU EVER CONSIDERED WHY THIS SPICE IS IN THIS RECIPE, OR WHY THE RECIPE IS WRITTEN IN THIS ORDER?
YOU MEAN A TASTE TEST? YOU CAN GENERALLY TELL HOW SOMETHING'LL TASTE BY ITS RECIPE
REALLY? I CAN'T TELL AT ALL!
BUT I BET EVEN I CAN MAKE THIS TASTE GREAT IF I FOLLOW THE RECIPE!
...MOR-INA...
YOU DON'T THINK YOU CAN MAKE GREAT CUISINE JUST BY FOLLOWING THE RECIPE, DO YOU?

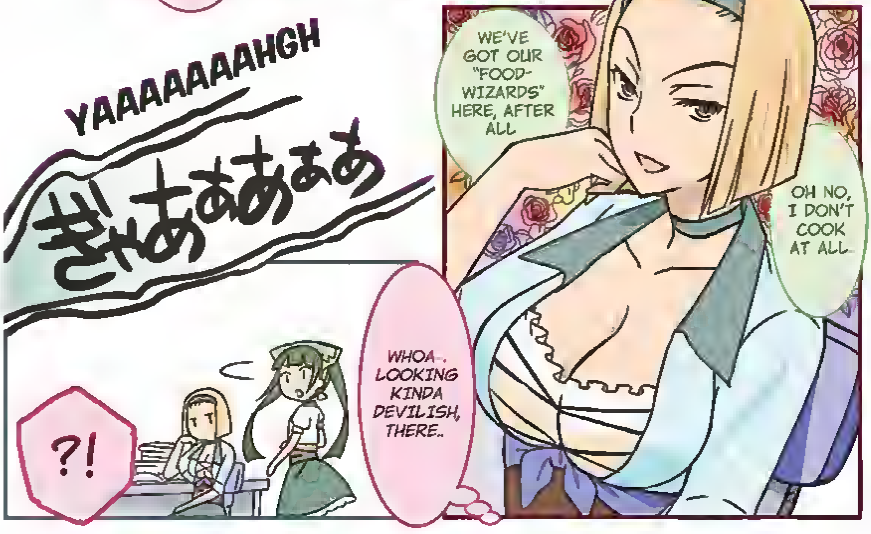

NO MATTER HOW LONG YOU TRY, JUST BLINDLY FOLLOWING THE RECIPE WILL NOT MAKE YOU A GOOD COOK!
CUISINE IS SCIENCE!
THERE'S MORE TO THIS STUFF THAN JUST FLAVOR!
SMEARING MEAT WITH HONEY AND LETTING IT SIT HELPS TO TENDERIZE IT!
RUBBING FISH WITH SALT BEFORE COOKING IS FOR DRAWING OUT THE WATER THROUGH OSMOTIC PRESSURE!
I DO THINK ABOUT ALL THAT STUFF.
BUT OF COURSE...
NO, THAT WAS MOSTLY THE BOSS A WHILE BACK.
PLUS ME.
DID MALLOW-SAN COME UP WITH THE MENU FOR THIS RESTAURANT, TOO?
SPIN
YEAH, WELL, COMING UP WITH GENIUS RECIPES LIKE THIS'D BE WAY OUTTA YOUR LEAGUE.
I WASN'T EVEN CONSIDERING THAT
IT'S TRUE THAT HE REEKS OF GENIUS, WRITING RECIPES AT HIS AGE.
RURIIII~!
CHECK THIS OUT, IT'S MY BEST ONE YEEEEET~!
IN CHARGE OF ACCOUNTING
GOOOMB
EVERY RECIPE THE KID MAKES IS TOO EXTRAVAGANT TO PUT ON THE MENU
NOPE.
TOO HIGH AT-COST, INGREDIENTS TOO HARD TO STOCK
AH... I SEE.

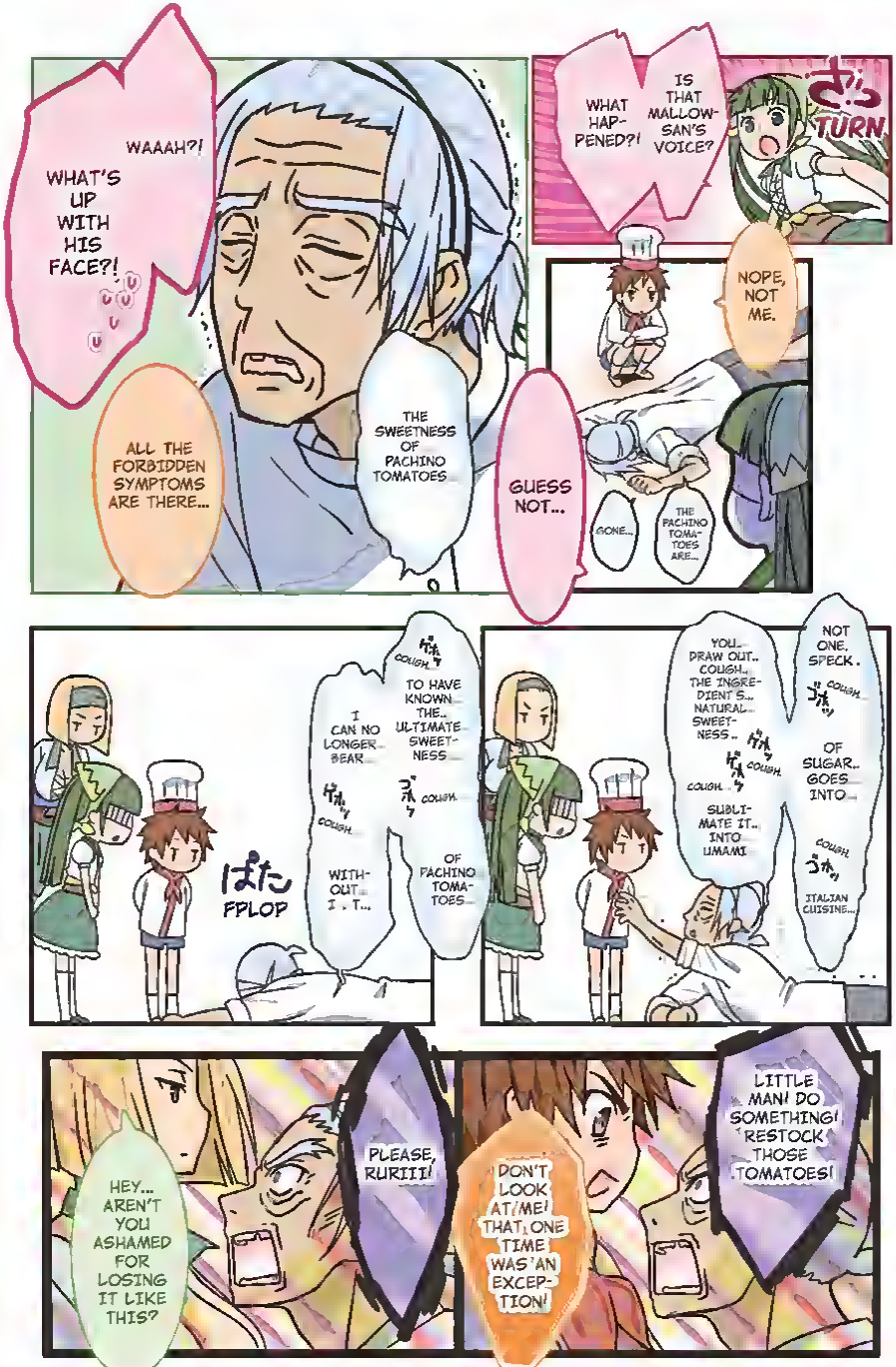
OH.
WE'RE OUT OF PACHINO TOMATOES.
5. POMODORO (TOMATO)

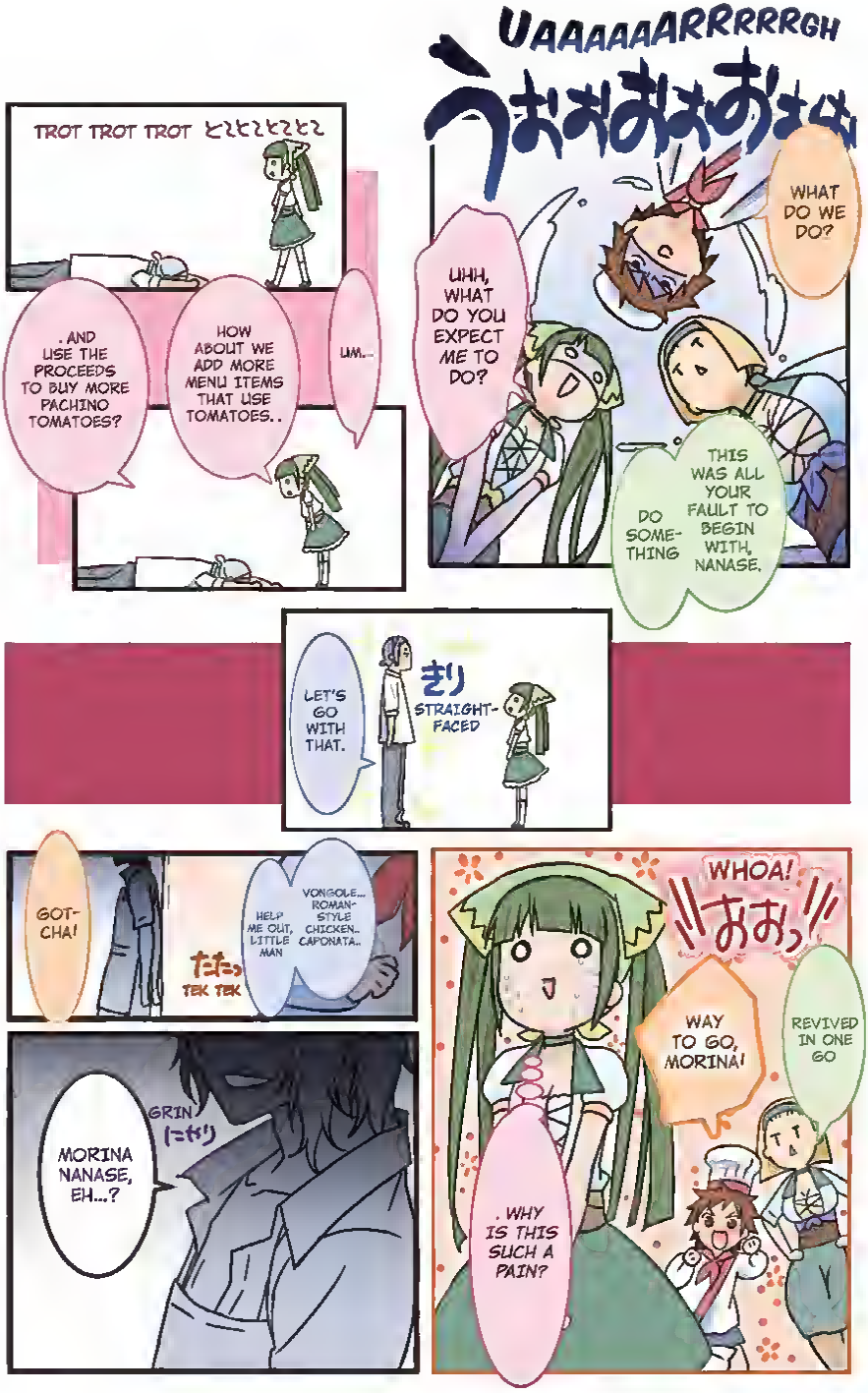

JUST USE THE REGULAR KIND OVER THERE.

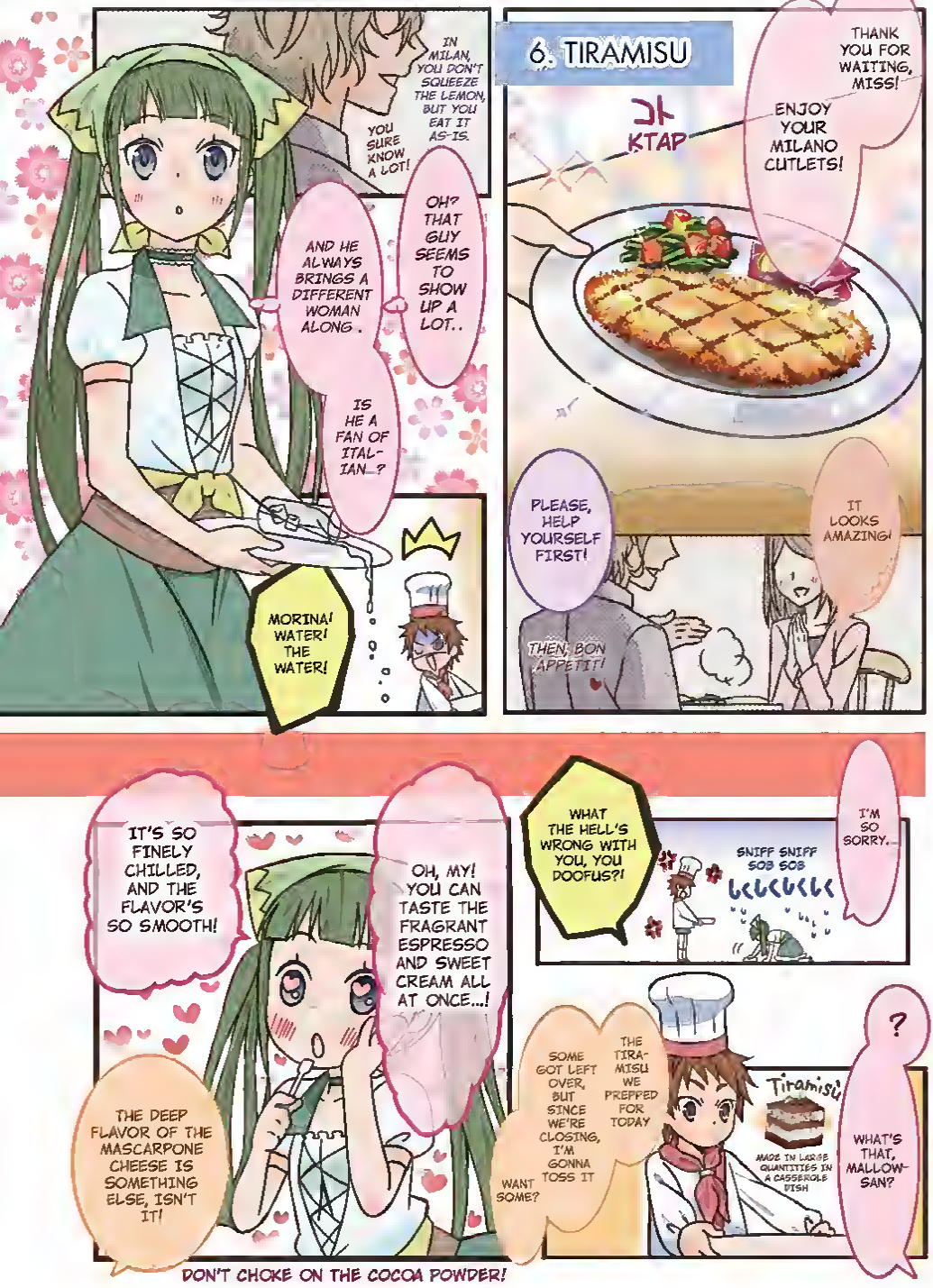

ARE WE NOT GOING TO STOCK PACHINO TOMATOES ANY-MORE?
KIRIHIDE-SAN SEEMS TO HAVE A THING FOR THEM..
HOW MUCH DO YOU THINK THOSE COST US?
IF HE WANTS RED, MAKE HIM USE PEPPERS OR SOME-THING

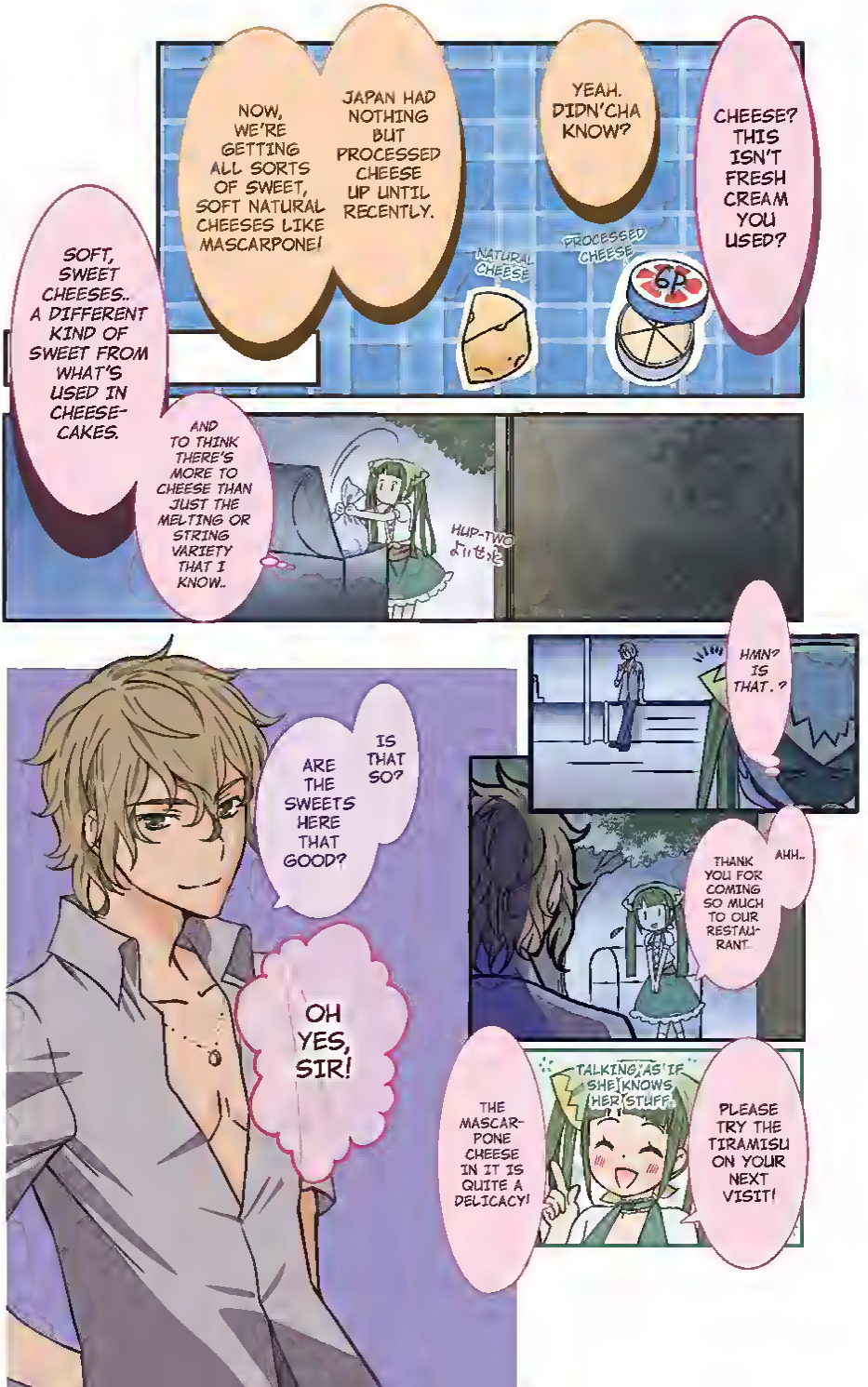

SHE'S SO RESPON-SIBLE..
THEN YOU'RE NOT PARTICULAR ABOUT THE RECIPES AND INGRE-DIENTS..
..THE WAY MALLOW AND KIRIHIDE-SAN ARE?

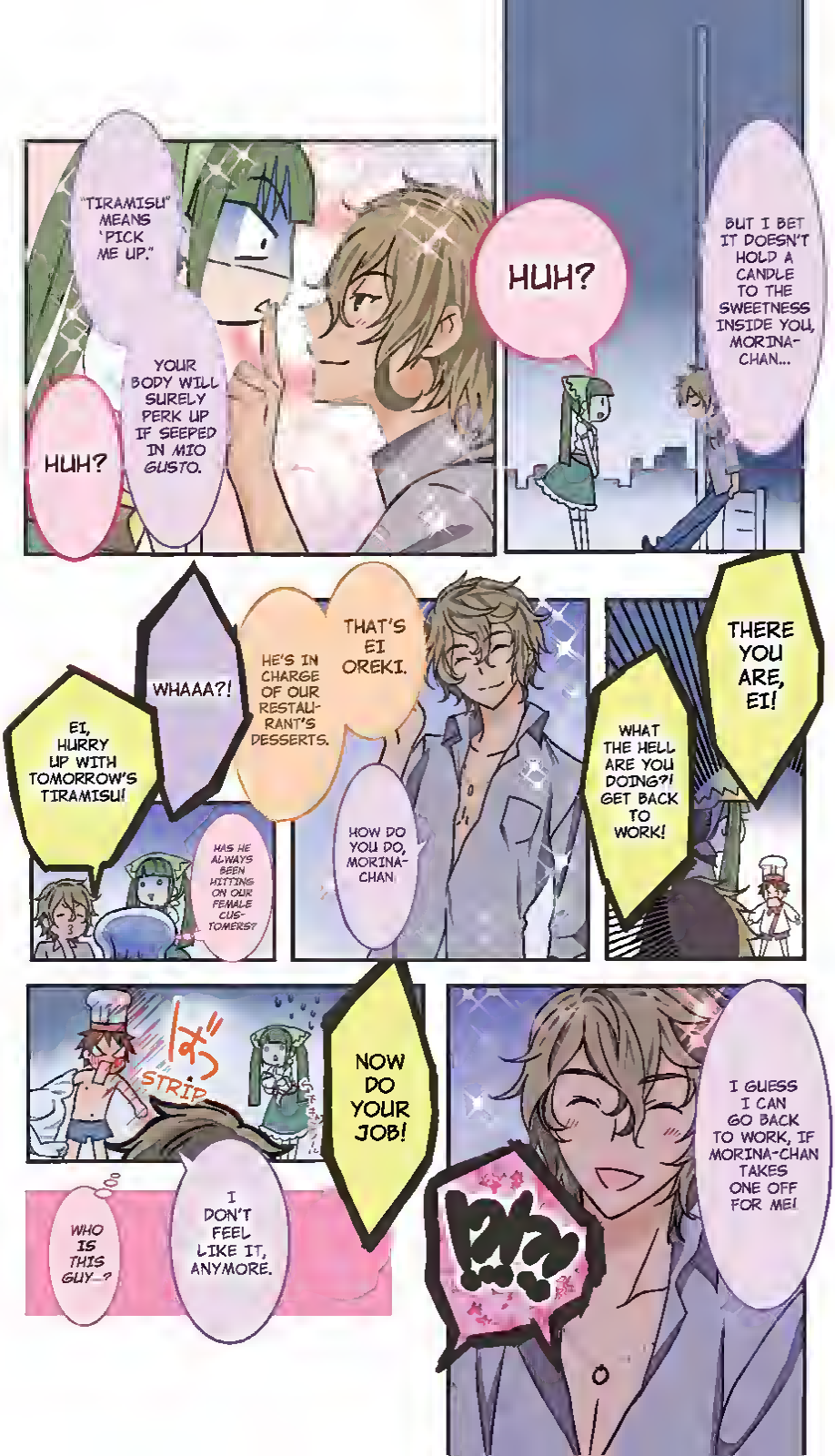

YAAAAAAHGH
ぎゃあああああ
WE'VE GOT OUR "FOOD-WIZARDS" HERE, AFTER ALL
OH NO, I DON'T COOK AT ALL.
WHOA.. LOOKING KINDA DEVILISH, THERE..
?!

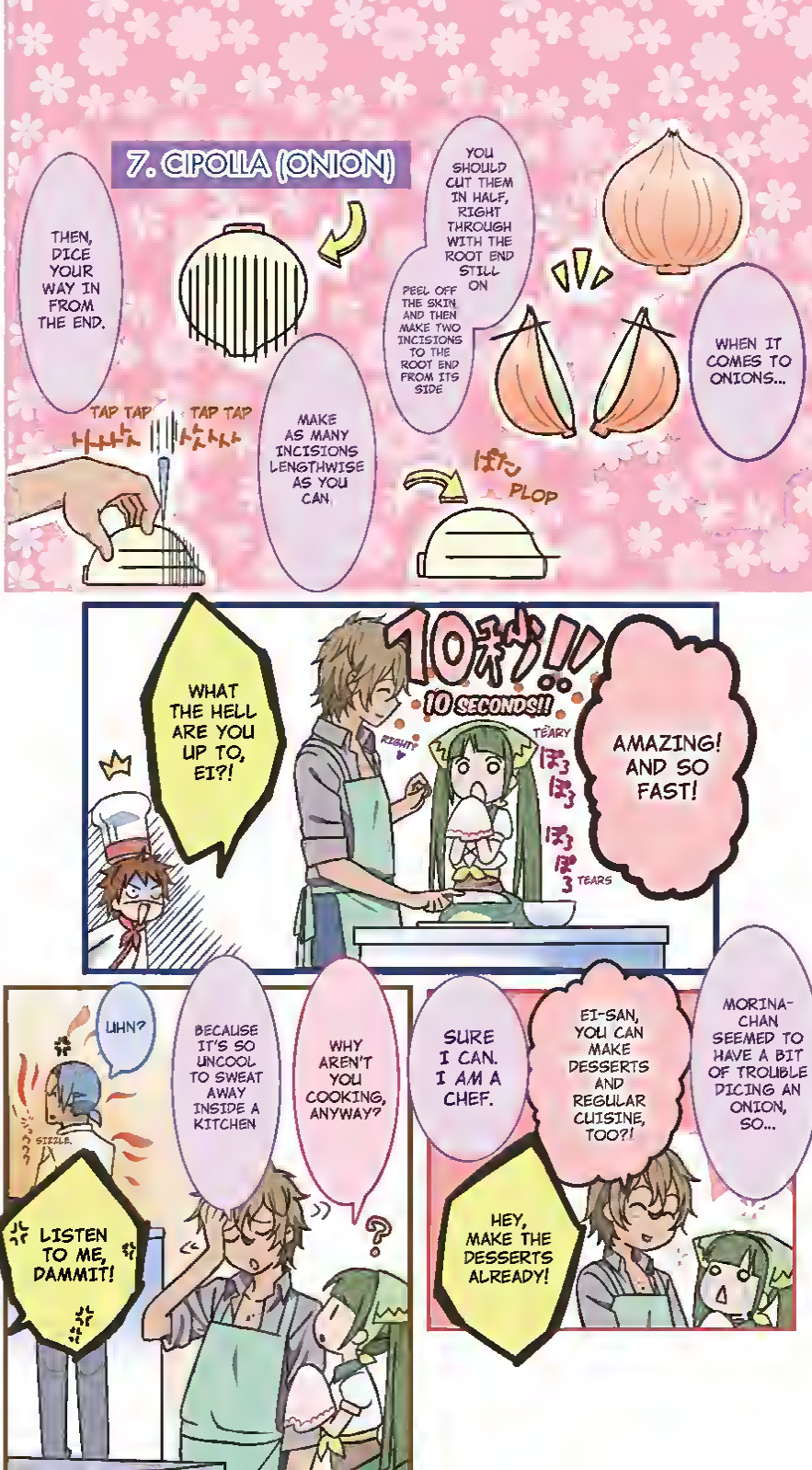

WAAAH?!
WHAT'S UP WITH HIS FACE?!
ALL THE FORBIDDEN SYMPTOMS ARE THERE...
THE SWEETNESS OF PACHINO TOMATOES...
GUESS NOT...
WHAT HAP-PENED?!
IS THAT MALLOW-SAN'S VOICE?
TURN
NOPE, NOT ME.
GONE...
THE PACHINO TOMA-TOES ARE...
COUGH
I CAN NO LONGER BEAR...
TO HAVE KNOWN... THE... ULTIMATE SWEET-NESS...
OF PACHINO TOMA-TOES...
WITH-OUT... I... T...
FPLOP
YOU... DRAW OUT... COUGH... THE INGRE-DIENT S... NATURAL... SWEET-NESS...
SUBLI-MATE IT... INTO UMAMI
NOT ONE. SPECK.
OF SUGAR... GOES... INTO...
ITALIAN CUISINE...
HEY... AREN'T YOU ASHAMED FOR LOSING IT LIKE THIS?
PLEASE, RURIII!
DON'T LOOK AT/ME! THAT ONE TIME WAS AN EXCEP-TION!
LITTLE MAN! DO SOMETHING! RESTOCK THOSE TOMATOES!

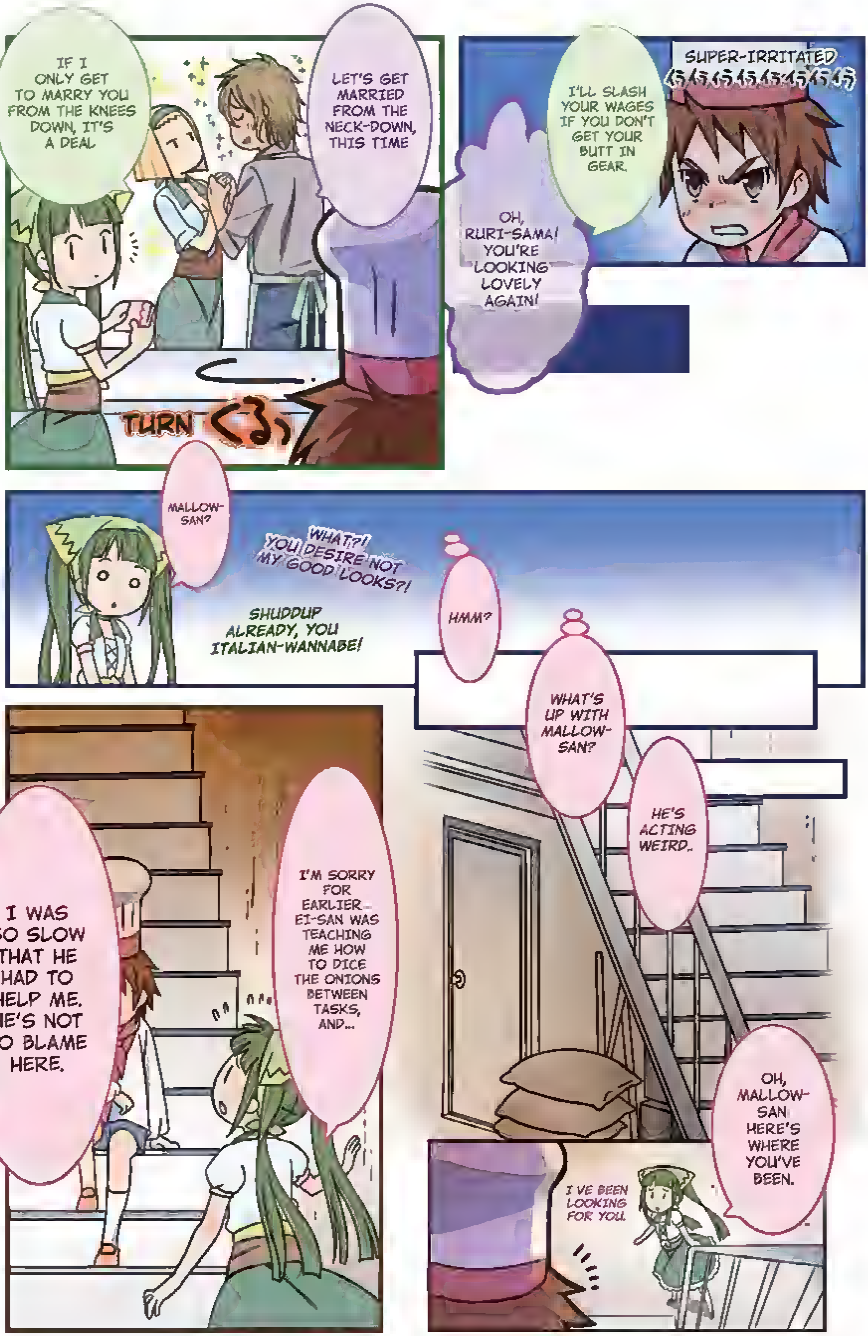

TROT TROT TROT とととととととと
UM...
HOW ABOUT WE ADD MORE MENU ITEMS THAT USE TOMATOES..
. AND USE THE PROCEEDS TO BUY MORE PACHINO TOMATOES?
UAAAAAARRRRRGH
うおおおおおお
WHAT DO WE DO?
UHH, WHAT DO YOU EXPECT ME TO DO?
THIS WAS ALL YOUR FAULT TO BEGIN WITH, NANASE.
DO SOME-THING
LET'S GO WITH THAT.
きり
STRAIGHT-FACED
GOT-CHA!
たたっ
TEK TEK
HELP ME OUT, LITTLE MAN
VONGOLE... ROMAN-STYLE CHICKEN... CAPONATA..
GRIN
にやり
MORINA NANASE, EH...?
WHOA!
おお!
WAY TO GO, MORINA!
REVIVED IN ONE GO
. WHY IS THIS SUCH A PAIN?

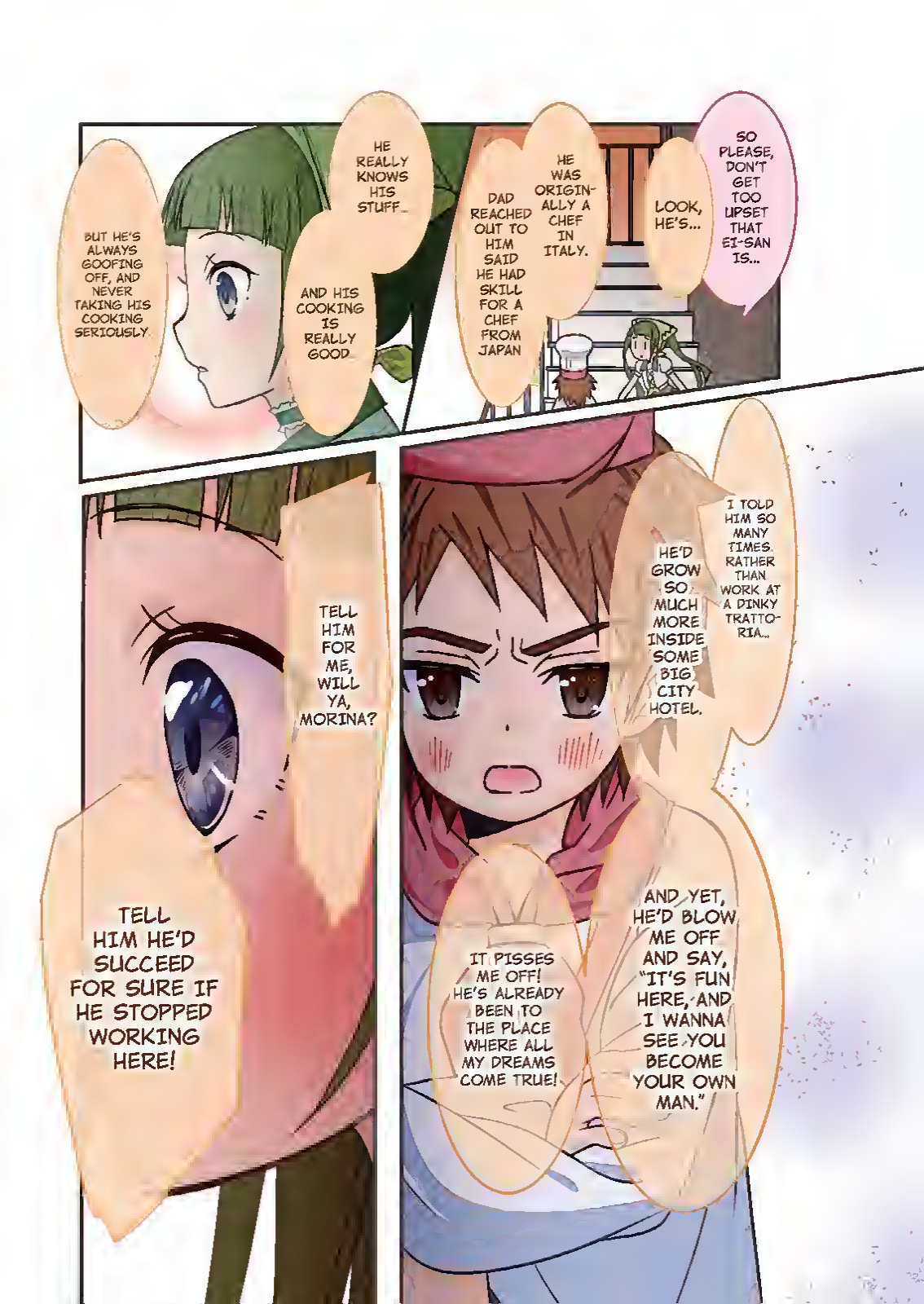

IN MILAN, YOU DON'T SQUEEZE THE LEMON, BUT YOU EAT IT AS-IS.
YOU SURE KNOW A LOT!
OH? THAT GUY SEEMS TO SHOW UP A LOT..
AND HE ALWAYS BRINGS A DIFFERENT WOMAN ALONG.
IS HE A FAN OF ITAL-IAN...?
MORINA! WATER! THE WATER!
6. TIRAMISU
THANK YOU FOR WAITING, MISS!
ENJOY YOUR MILANO CUTLETS!
KTAP
IT LOOKS AMAZING!
PLEASE, HELP YOURSELF FIRST!
THEN, BON APPETIT!
IT'S SO FINELY CHILLED, AND THE FLAVOR'S SO SMOOTH!
OH, MY! YOU CAN TASTE THE FRAGRANT ESPRESSO AND SWEET CREAM ALL AT ONCE...!
THE DEEP FLAVOR OF THE MASCARPONE CHEESE IS SOMETHING ELSE, ISN'T IT!
DON'T CHOKE ON THE COCOA POWDER!
WHAT THE HELL'S WRONG WITH YOU, YOU DOOFUS?!
SNIFF SNIFF SOB SOB
I'M SO SORRY...
SOME GOT LEFT OVER, BUT SINCE WE'RE CLOSING, I'M GONNA TOSS IT
THE TIRA-MISU WE PREPPED FOR TODAY
WANT SOME?
Tiramisu
MADE IN LARGE QUANTITIES IN A CASSEROLE DISH
?
WHAT'S THAT, MALLOW-SAN?

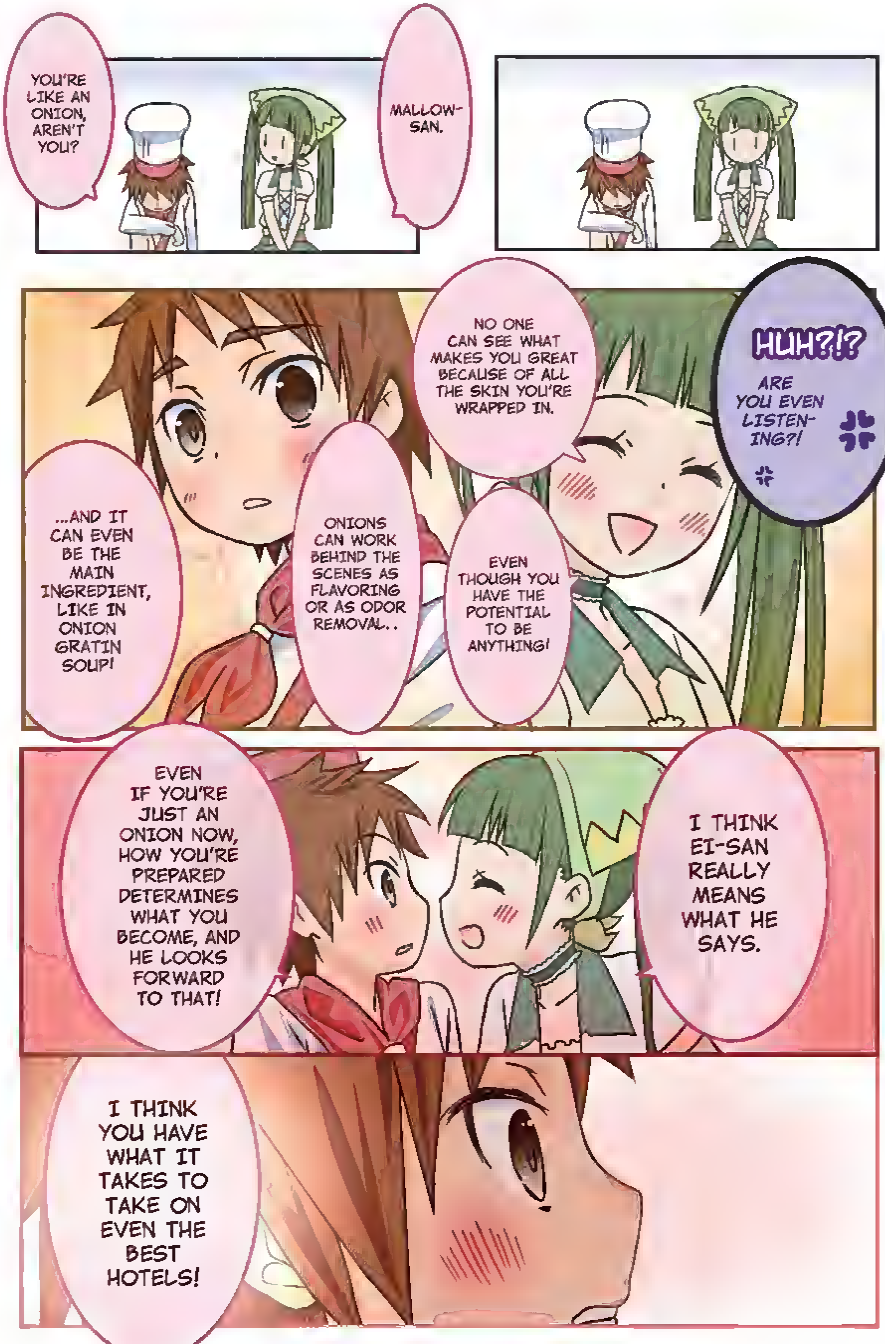

CHEESE? THIS ISN'T FRESH CREAM YOU USED?
YEAH. DIDN'CHA KNOW?
JAPAN HAD NOTHING BUT PROCESSED CHEESE UP UNTIL RECENTLY.
NOW, WE'RE GETTING ALL SORTS OF SWEET, SOFT NATURAL CHEESES LIKE MASCARPONE!
SOFT, SWEET CHEESES.. A DIFFERENT KIND OF SWEET FROM WHAT'S USED IN CHEESE-CAKES.
NATURAL CHEESE
PROCESSED CHEESE
6P
AND TO THINK THERE'S MORE TO CHEESE THAN JUST THE MELTING OR STRING VARIETY THAT I KNOW..
HUP-TWO よいせっと
HMN? IS THAT..?
AHH..
THANK YOU FOR COMING SO MUCH TO OUR RESTAU-RANT.
IS THAT SO?
ARE THE SWEETS HERE THAT GOOD?
OH YES, SIR!
TALKING AS IF SHE KNOWS HER STUFF.
THE MASCAR-PONE CHEESE IN IT IS QUITE A DELICACY!
PLEASE TRY THE TIRAMISU ON YOUR NEXT VISIT!

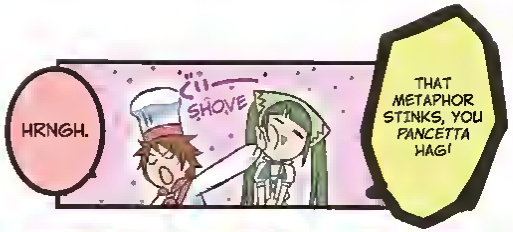

"TIRAMISU" MEANS 'PICK ME UP.'
YOUR BODY WILL SURELY PERK UP IF SEEPED IN MIO GUSTO.
HUH?
HUH?
BUT I BET IT DOESN'T HOLD A CANDLE TO THE SWEETNESS INSIDE YOU, MORINA-CHAN...
THERE YOU ARE, EI!
WHAT THE HELL ARE YOU DOING?! GET BACK TO WORK!
THAT'S EI OREKI.
HE'S IN CHARGE OF OUR RESTAU-RANT'S DESSERTS.
HOW DO YOU DO, MORINA-CHAN.
WHAAA?!
EI, HURRY UP WITH TOMORROW'S TIRAMISU!
HAS HE ALWAYS BEEN HITTING ON OUR FEMALE CUS-TOMERS?
NOW DO YOUR JOB!
STRIP
I DON'T FEEL LIKE IT, ANYMORE.
WHO IS THIS GUY--?
I GUESS I CAN GO BACK TO WORK, IF MORINA-CHAN TAKES ONE OFF FOR ME!

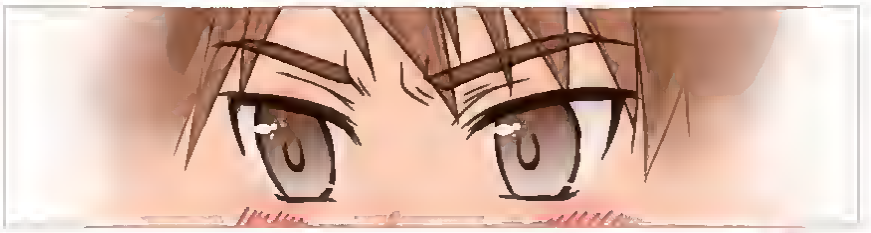

7. CIPOLLA (ONION)
THEN, DICE YOUR WAY IN FROM THE END.
TAP TAP
TAP TAP
MAKE AS MANY INCISIONS LENGTHWISE AS YOU CAN.
YOU SHOULD CUT THEM IN HALF, RIGHT THROUGH WITH THE ROOT END STILL ON
PEEL OFF THE SKIN AND THEN MAKE TWO INCISIONS TO THE ROOT END FROM ITS SIDE
WHEN IT COMES TO ONIONS...
PLOP
WHAT THE HELL ARE YOU UP TO, EI?!
10秒!!
10 SECONDS!!
RIGHT?
TEARY
TEARS
AMAZING! AND SO FAST!
UHN?
SIZZLE
BECAUSE IT'S SO UNCOOL TO SWEAT AWAY INSIDE A KITCHEN
WHY AREN'T YOU COOKING, ANYWAY?
LISTEN TO ME, DAMMIT!
SURE I CAN. I AM A CHEF.
EI-SAN, YOU CAN MAKE DESSERTS AND REGULAR CUISINE, TOO?!
MORINA-CHAN SEEMED TO HAVE A BIT OF TROUBLE DICING AN ONION, SO...
HEY, MAKE THE DESSERTS ALREADY!

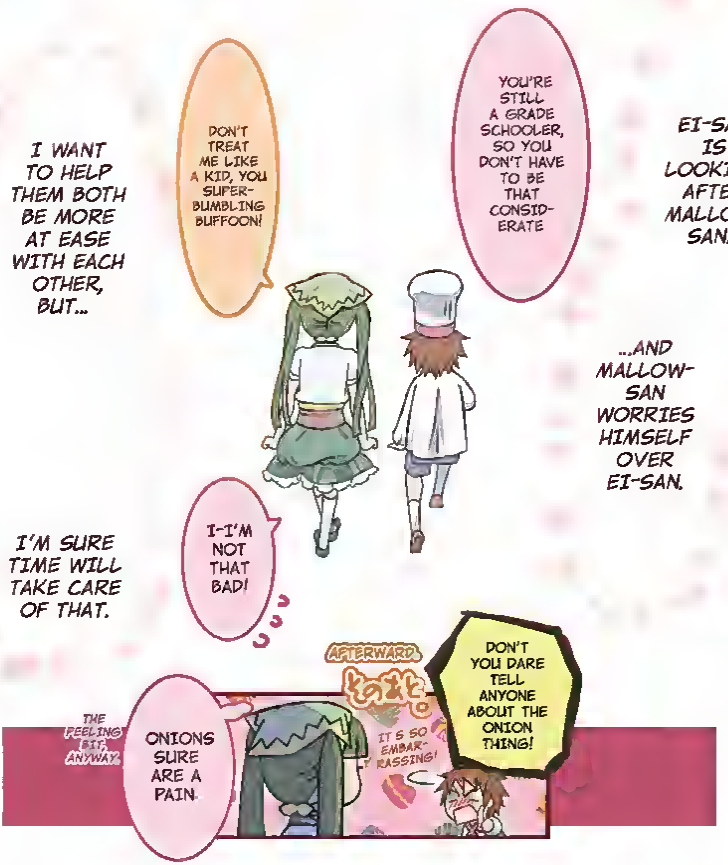

IF I ONLY GET TO MARRY YOU FROM THE KNEES DOWN, IT'S A DEAL
LET'S GET MARRIED FROM THE NECK-DOWN, THIS TIME
TURN
SUPER-IRRITATED
I'LL SLASH YOUR WAGES IF YOU DON'T GET YOUR BUTT IN GEAR.
OH, RURI-SAMA! YOU'RE LOOKING LOVELY AGAIN!
MALLOW-SAN?
WHAT?! YOU DESIRE NOT MY GOOD LOOKS?!
SHUDDUP ALREADY, YOU ITALIAN-WANNABE!
HMM?
WHAT'S UP WITH MALLOW-SAN?
HE'S ACTING WEIRD..
I'M SORRY FOR EARLIER— EI-SAN WAS TEACHING ME HOW TO DICE THE ONIONS BETWEEN TASKS, AND...
I WAS SO SLOW THAT HE HAD TO HELP ME. HE'S NOT TO BLAME HERE.
I'VE BEEN LOOKING FOR YOU.
OH, MALLOW-SAN HERE'S WHERE YOU'VE BEEN.

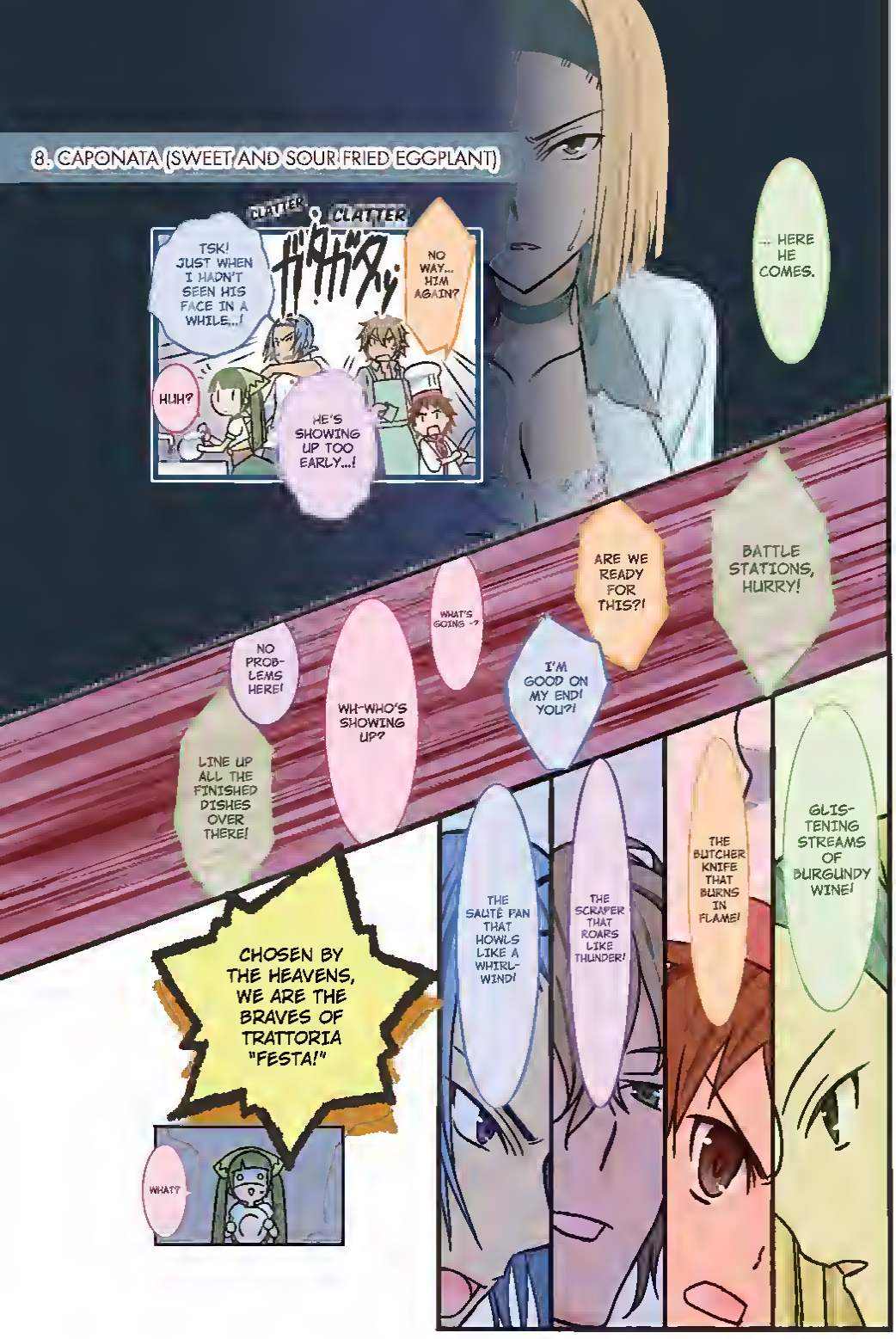

SO PLEASE, DON'T GET TOO UPSET THAT EI-SAN IS...
LOOK, HE'S...
HE WAS ORIGINALLY A CHEF IN ITALY.
DAD REACHED OUT TO HIM SAID HE HAD SKILL FOR A CHEF FROM JAPAN
HE REALLY KNOWS HIS STUFF...
AND HIS COOKING IS REALLY GOOD.
BUT HE'S ALWAYS GOOFING OFF, AND NEVER TAKING HIS COOKING SERIOUSLY.
I TOLD HIM SO MANY TIMES. RATHER THAN WORK AT A DINKY TRATTORIA...
HE'D GROW SO MUCH MORE INSIDE SOME BIG CITY HOTEL.
AND YET, HE'D BLOW ME OFF AND SAY, "IT'S FUN HERE, AND I WANNA SEE YOU BECOME YOUR OWN MAN."
IT PISSES ME OFF! HE'S ALREADY BEEN TO THE PLACE WHERE ALL MY DREAMS COME TRUE!
TELL HIM FOR ME, WILL YA, MORINA?
TELL HIM HE'D SUCCEED FOR SURE IF HE STOPPED WORKING HERE!


YOU'RE LIKE AN ONION, AREN'T YOU?
MALLOW-SAN.
HUH?!?
ARE YOU EVEN LISTEN-ING?!
NO ONE CAN SEE WHAT MAKES YOU GREAT BECAUSE OF ALL THE SKIN YOU'RE WRAPPED IN.
EVEN THOUGH YOU HAVE THE POTENTIAL TO BE ANYTHING!
ONIONS CAN WORK BEHIND THE SCENES AS FLAVORING OR AS ODOR REMOVAL..
...AND IT CAN EVEN BE THE MAIN INGREDIENT, LIKE IN ONION GRATIN SOUP!
I THINK EI-SAN REALLY MEANS WHAT HE SAYS.
EVEN IF YOU'RE JUST AN ONION NOW, HOW YOU'RE PREPARED DETERMINES WHAT YOU BECOME, AND HE LOOKS FORWARD TO THAT!
I THINK YOU HAVE WHAT IT TAKES TO TAKE ON EVEN THE BEST HOTELS!

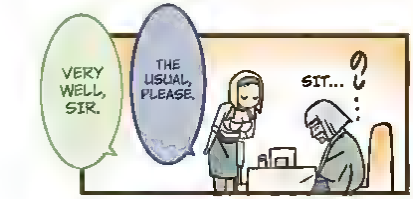

HRNGH.
SHOVE
THAT METAPHOR STINKS, YOU PANCETTA HAG!

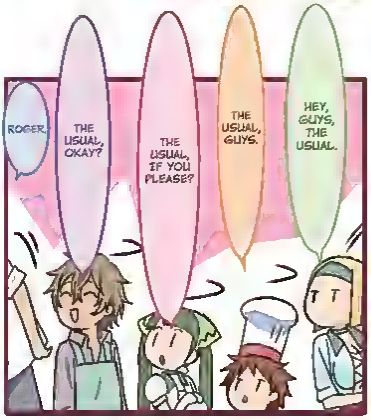



I WANT TO HELP THEM BOTH BE MORE AT EASE WITH EACH OTHER, BUT...
DON'T TREAT ME LIKE A KID, YOU SUPER-BUMBLING BUFFOON!
YOU'RE STILL A GRADE SCHOOLER, SO YOU DON'T HAVE TO BE THAT CONSID-ERATE
EI-SAN IS LOOKING AFTER MALLOW-SAN...
...AND MALLOW-SAN WORRIES HIMSELF OVER EI-SAN.
I'M SURE TIME WILL TAKE CARE OF THAT.
I-I'M NOT THAT BAD!
AFTERWARD:
DON'T YOU DARE TELL ANYONE ABOUT THE ONION THING!
IT'S SO EMBAR-RASSING!
THE FEELING'S MUTUAL, ANYWAY.
ONIONS SURE ARE A PAIN.


... HERE HE COMES.
CLATTER
CLATTER
ガタガタッ
TSK! JUST WHEN I HADN'T SEEN HIS FACE IN A WHILE...!
NO WAY... HIM AGAIN?
HUH?
HE'S SHOWING UP TOO EARLY...!
BATTLE STATIONS, HURRY!
ARE WE READY FOR THIS?!
I'M GOOD ON MY END! YOU?!
WHAT'S GOING -?
WH-WHO'S SHOWING UP?
NO PROB-LEMS HERE!
LINE UP ALL THE FINISHED DISHES OVER THERE!
CHOSEN BY THE HEAVENS, WE ARE THE BRAVES OF TRATTORIA "FESTA!"
WHAT?
THE SAUTÉ PAN THAT HOWLS LIKE A WHIRL-WIND!
THE SCRAPER THAT ROARS LIKE THUNDER!
THE BUTCHER KNIFE THAT BURNS IN FLAME!
GLIS-TENING STREAMS OF BURGUNDY WINE!

GET OUT OF HERE.
TOTALLY NOT LITE.
HAVE YOU NO SPLINK?
HEY, MORINA... GET ON THE WAGON, MAN.
YOU WANT ME TO DO THAT?
DO I HAVE TO BE PART OF THAT?
THE TRATTORI RANGERS ARE HERE!!!
KABOOOM
WHAT THE-?!
DID SOMETHING JUST EXPLODE IN THE KITCHEN?!
I HAD THE FEELING IT'D BE LIKE THAT.
HE'S A REALLY HARD-TO-PLEASE KIND OF GUY, SO TRY NOT TO SLIP UP.
CLANGA
カラン カラーン
CLANG
THE TRATTORI RANGERS ARE HERE!!!
KABOOOM
IS THERE ANY REAL POINT TO THIS?
SHUFF...
のし...


VERY WELL, SIR.
THE USUAL, PLEASE.
SIT...


ROGER.
THE USUAL, OKAY?
THE USUAL, IF YOU PLEASE?
THE USUAL, GUYS.
HEY, GUYS, THE USUAL.

WELCOME TO OUR RESTAURANT...
ゴゴゴーン...
LOOOM...

HERE YA GO.
AND HERE YOU GO, MORINA-CHAN!
EH? AREN'T YOU GOING TO BRING IT OUT TO HIM?
NOPE. THAT OLD GUY SCARES ME.
...
HERE WE GO

THERE'S SO MUCH BEAUTY IN HOW THISCAPONATA IS MADE...! THE UNIFORM CUTSOF EGGPLANT, ZUCCHINI, PAPRIKA, AND ONION BRING OUT SUCH AN EXQUISITE HARMONY OF BLENDED FLAVORS! AND THIS FAINT SCENT OF GARLIC AND OLIVE OIL! THE HEAT USED TO DRAW OUT THE SWEETNESS OF THE VEGETABLES WITHOUT TRANSFORMING THEIR COLOR IS SO PRECISE..! THE CANNED RIPE TOMATOES ADDED TO THIS ARE SO SOFT... THESE AREN'T PACHINO TOMATOES! THE SLIGHT SOURNESS BROUGHT ABOUT WITH WHITE WINE AND WHITE WINE VINEGAR AFTER BOILING OFF THE WATER CONTENT OF THESE TOMATOES IS TRULY SUBLIME! THE WAY THE SPRING ROLL SKIN IS SALTED TO EVER-SO-SLIGHTLY DEEPEN ITS FLAVOR FITS SO PERFECTLY! BESIDES, WRAPPING CAPONATA IN A SPRING ROLL TO FRY IT IS MAGNIFICENTLY GLOBAL THINKING! THIS HERE IS JAPANESE-STYLE ITALIAN CUISINE YOU CAN ENJOY! THE WAY THIS IS WRAPPED NOT IN A CHINESE EGGROLL STYLE, BUT IN A TIGHT, THIN FORM MAKES YOU THINK OF THOSE CHIC ITALIAN BREADSTICKS! THE SKIN'S SEALED FIRMLY BY WHEAT STARCH, AND FRIED IMMEDIATELY SO THAT ANY WATER IN IT DOES NOT FLY OUT AND CAUSE THE OIL TO CRACKLE..! AND MOZZARELLA CHEESE WAS ORIGINALLY SUPPOSED TO BE STUFFED INSIDE THE CAPONATA, BUT I SEE HERE IT'S BEEN MELTED ON TOP...! IT MAY SEEM BIZARRE FOR CHEESE TO MELT ON SPRING ROLLS AT FIRST, BUT TAKE ONE BITE, AND YOU'LL KNOW IT'S TRUE ITALIAN! YOU'LL BE SURPRISED AT BOTH ITS CRUNCHY TEXTURE AND CHEESE'S SPRINGINESS, AND HOW THE DEPTH OF THE CAPONATA'S FLAVOR JUST SPREADS LUXURIOUSLY THROUGHOUT YOUR MOUTH AT THE SAME TIME! THIS HERE IS A TRUE TREASURE CHEST OF THE NATURAL WORLD!

YOUR FRIED SPRING ROLL CAPONATA

KTAP コト

THANK YOU FOR WAITING, SIR

MMMGH?!

CHOMP

CHOMP

CHOMP

CHOMP

カランカラ——ン

CLANGA CLANG

KIRIHIDE-SAN, THERE IS A GOD AMONG US!

GOD IS HERE..!

SWEPT INTO TEARS

HOLY CRAP!

HE'S GOT THE RECIPE DOWN PERFECTLY..

FREAKY OLD GOAT

YOU DON'T HAVE TO CRY OVER THIS...

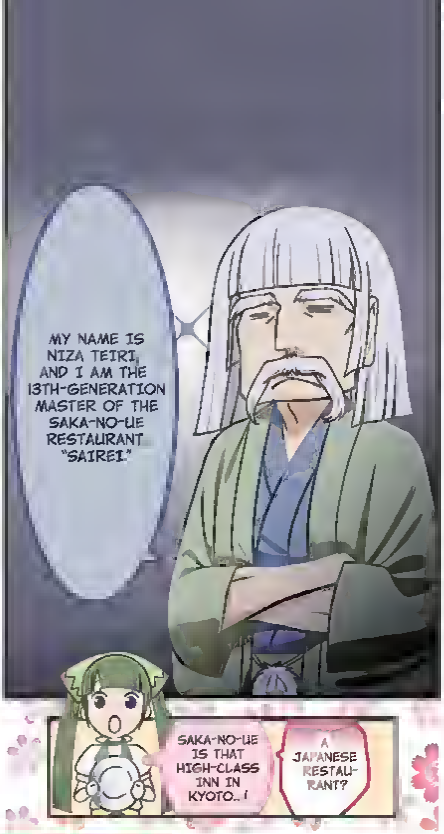
I WANTED TO HAVE MY GRANDDAUGHTER TRY THIS, YOU SEE..

BUD

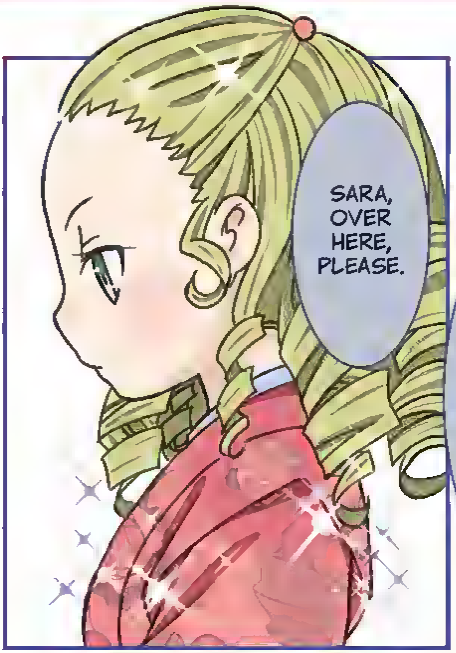
SARA, COME IN.

YOUR GRANDDAUGHTER?

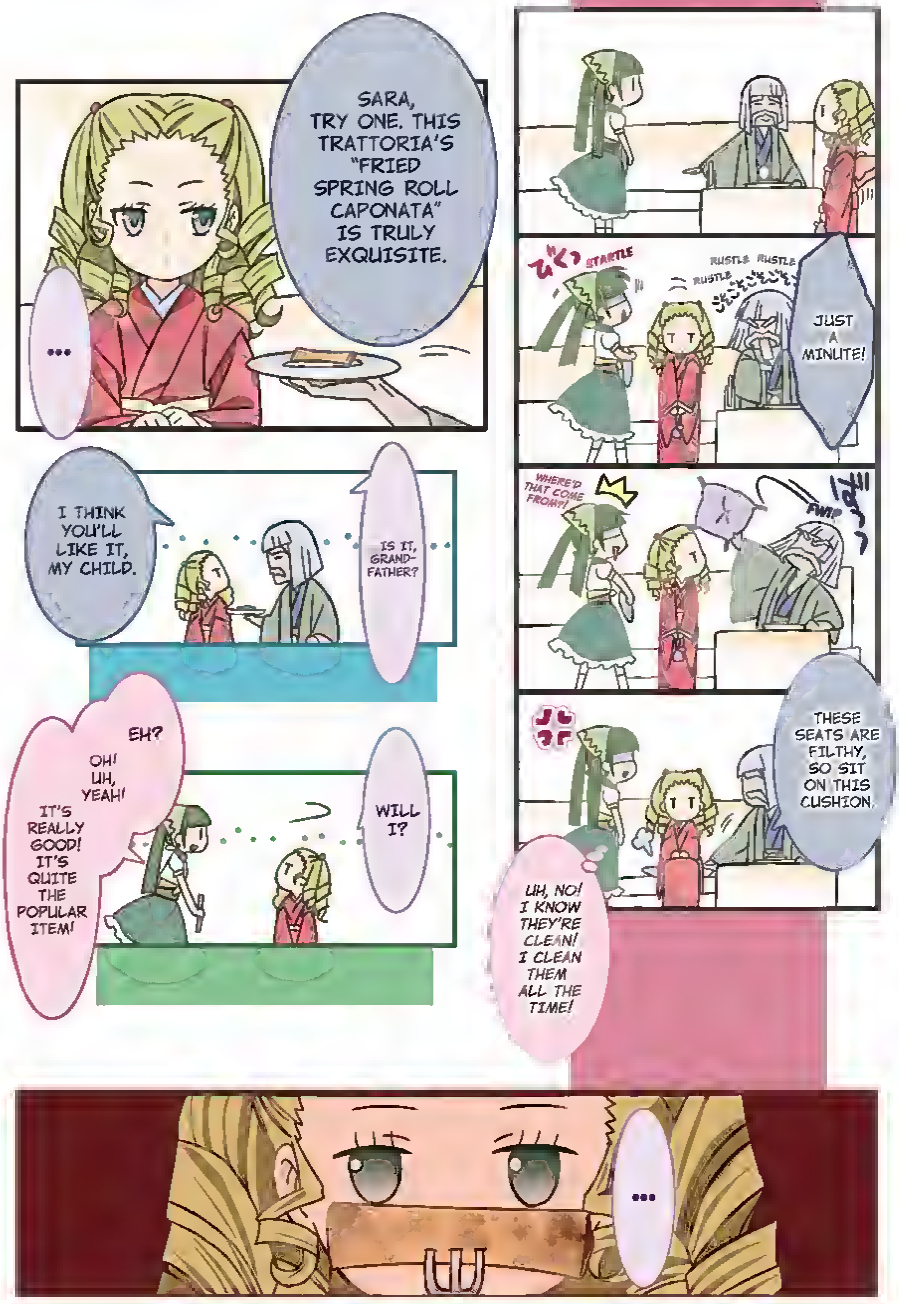
AND THIS LITTLE LADY IS SARA, MY GRANDDAUGHTER.

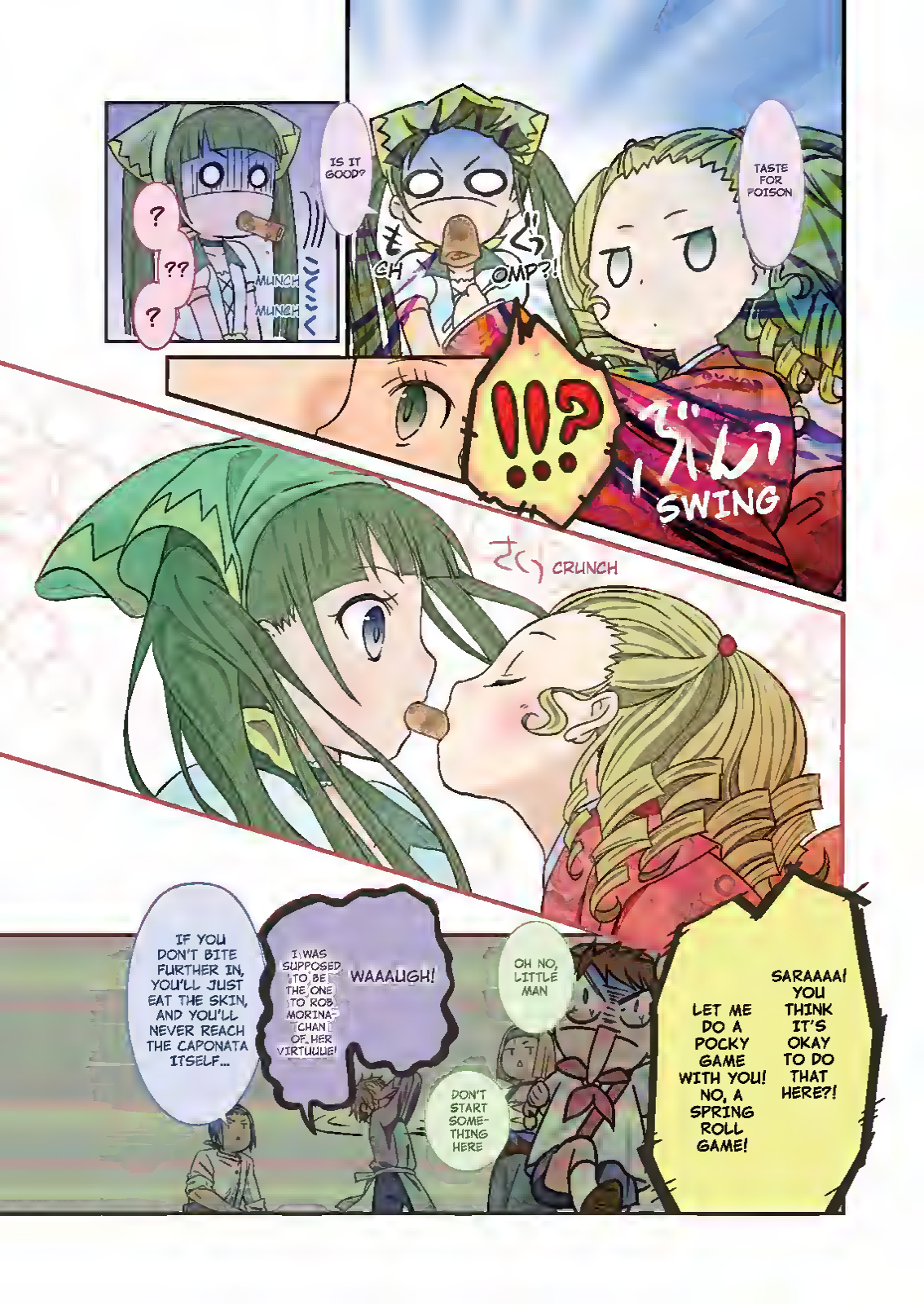

MY NAME IS NIZA TEIRI, AND I AM THE 13TH-GENERATION MASTER OF THE SAKA-NO-UE RESTAURANT "SAIREI."
SAKA-NO-UE IS THAT HIGH-CLASS INN IN KYOTO..!
A JAPANESE RESTAURANT?

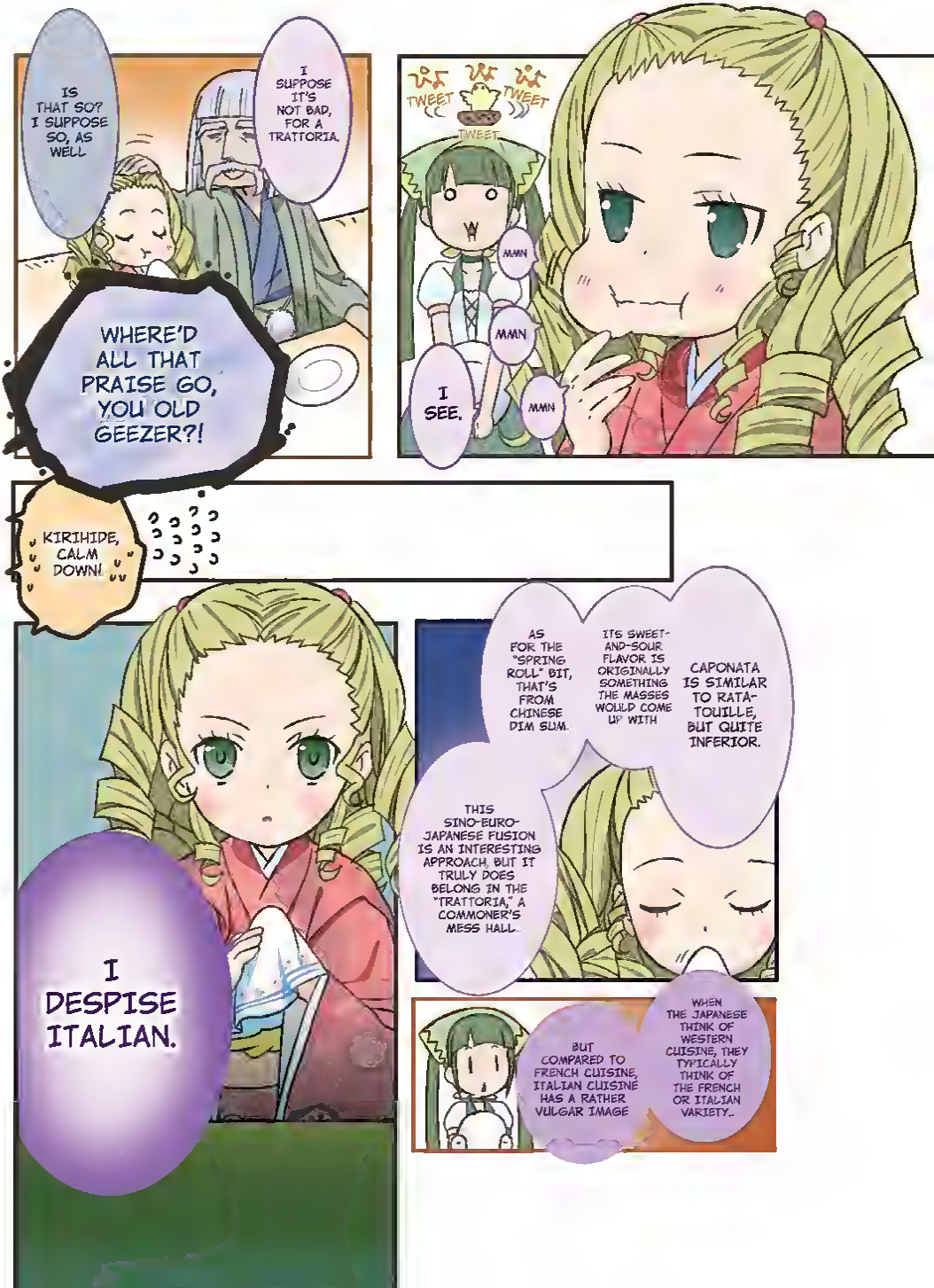
9. POCKY GAME


SARA, OVER HERE, PLEASE.

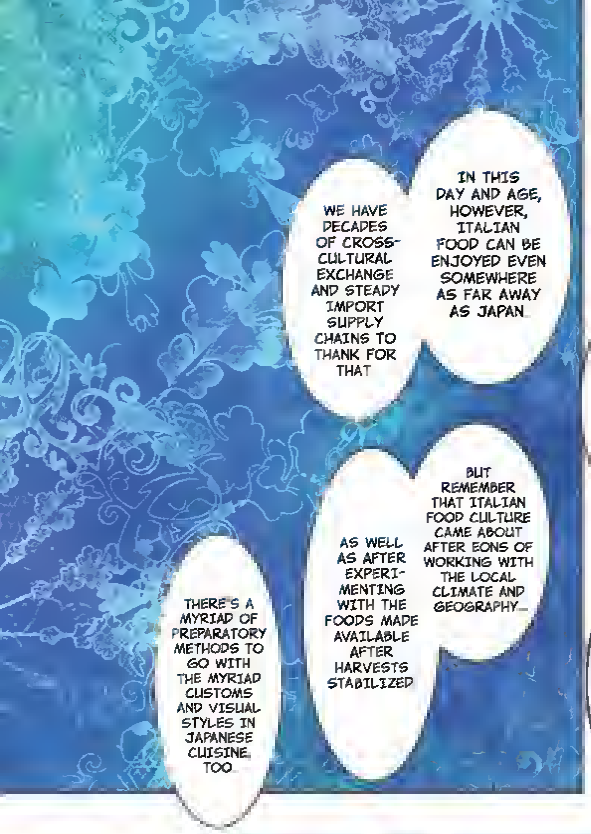
WHAT? NOT INTERESTED?
OH, A GRADE SCHOOLER...
SHE'S MY CLASS MATE!
YOU KNOW HER, LITTLE MAN?
SARA?
SARA HAS HAD A SHARP SENSE OF TASTE AND SMELL, EVER SINCE SHE WAS A WEE TODDLER.
I NEVER REALIZED SHE'S THE DAUGHTER OF THE "SAIREI" ESTABLISHMENT...


SARA, TRY ONE. THIS TRATTORIA'S "FRIED SPRING ROLL CAPONATA" IS TRULY EXQUISITE.
...
I THINK YOU'LL LIKE IT, MY CHILD.
IS IT, GRAND-FATHER?
EH?
OH! UH, YEAH!
IT'S REALLY GOOD! IT'S QUITE THE POPULAR ITEM!
WILL I?
STARTLE
RUSTLE RUSTLE
RUSTLE
JUST A MINUTE!
WHERE'D THAT COME FROM?!
FWIP
THESE SEATS ARE FILTHY, SO SIT ON THIS CUSHION.
UH, NO! I KNOW THEY'RE CLEAN! I CLEAN THEM ALL THE TIME!
...

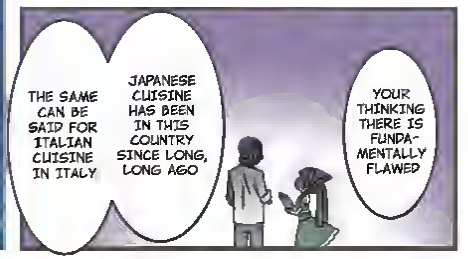

IS IT GOOD?
?
??
?
MUNCH MUNCH
TASTE FOR POISON
CH
OMP?!
!!?
SWING
CRUNCH
IF YOU DON'T BITE FURTHER IN, YOU'LL JUST EAT THE SKIN, AND YOU'LL NEVER REACH THE CAPONATA ITSELF...
I WAS SUPPOSED TO BE THE ONE TO ROB MORINA-CHAN OF HER VIRTUUUE!
WAAAUGH!
OH NO, LITTLE MAN
DON'T START SOME-THING HERE
LET ME DO A POCKY GAME WITH YOU! NO, A SPRING ROLL GAME!
SARAAAA! YOU THINK IT'S OKAY TO DO THAT HERE?!


IS THAT SO? I SUPPOSE SO, AS WELL
I SUPPOSE IT'S NOT BAD, FOR A TRATTORIA.
WHERE'D ALL THAT PRAISE GO, YOU OLD GEEZER?!
TWEET
TWEET
TWEET
MMM
MMM
MMM
I SEE.
KIRIHIDE, CALM DOWN!
I DESPISE ITALIAN.
AS FOR THE "SPRING ROLL" BIT, THAT'S FROM CHINESE DIM SUM.
ITS SWEET-AND-SOUR FLAVOR IS ORIGINALLY SOMETHING THE MASSES WOULD COME UP WITH
CAPONATA IS SIMILAR TO RATATOUILLE, BUT QUITE INFERIOR.
THIS SINO-EURO-JAPANESE FUSION IS AN INTERESTING APPROACH, BUT IT TRULY DOES BELONG IN THE "TRATTORIA," A COMMONER'S MESS HALL.
BUT COMPARED TO FRENCH CUISINE, ITALIAN CUISINE HAS A RATHER VULGAR IMAGE
WHEN THE JAPANESE THINK OF WESTERN CUISINE, THEY TYPICALLY THINK OF THE FRENCH OR ITALIAN VARIETY..

10. FOOD CULTURE


WE HAVE DECADES OF CROSS-CULTURAL EXCHANGE AND STEADY IMPORT SUPPLY CHAINS TO THANK FOR THAT
IN THIS DAY AND AGE, HOWEVER, ITALIAN FOOD CAN BE ENJOYED EVEN SOMEWHERE AS FAR AWAY AS JAPAN
BUT REMEMBER THAT ITALIAN FOOD CULTURE CAME ABOUT AFTER EONS OF WORKING WITH THE LOCAL CLIMATE AND GEOGRAPHY...
AS WELL AS AFTER EXPERI-MENTING WITH THE FOODS MADE AVAILABLE AFTER HARVESTS STABILIZED
THERE'S A MYRIAD OF PREPARATORY METHODS TO GO WITH THE MYRIAD CUSTOMS AND VISUAL STYLES IN JAPANESE CUISINE, TOO

SAY, KIRIHIDE-SAN
WHAT'S THE MOST OBVIOUS DIFFERENCE BETWEEN JAPANESE AND ITALIAN CUISINE?
THEY SOMETIMES USE THE SAME INGREDIENTS, RIGHT?
IS IT IN THE FLAVOR-ING?

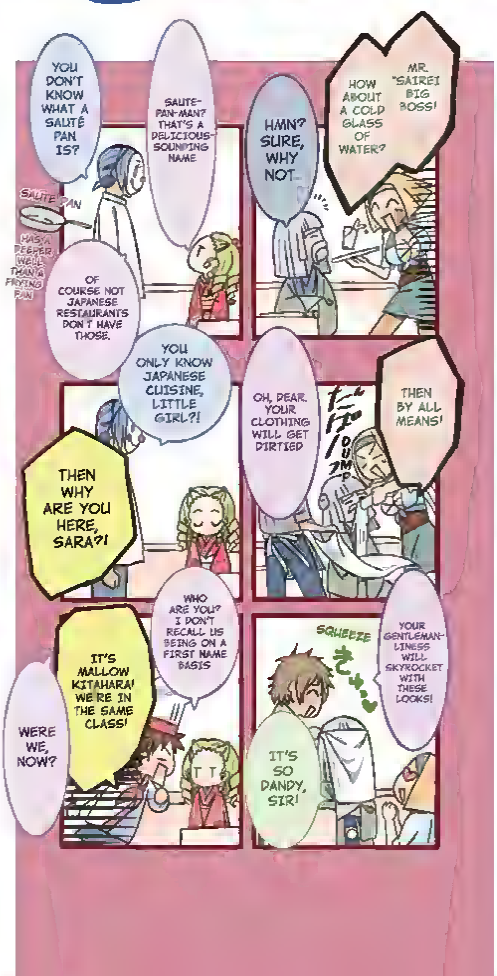

YOUR THINKING THERE IS FUNDA-MENTALLY FLAWED
JAPANESE CUISINE HAS BEEN IN THIS COUNTRY SINCE LONG, LONG AGO
THE SAME CAN BE SAID FOR ITALIAN CUISINE IN ITALY

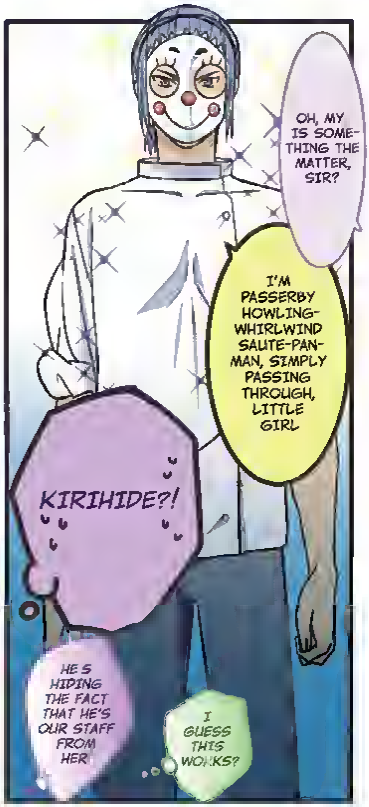
...SO GOURMANDS CAN SAY WHATEVER THEY WANT. HOWEVER...
IN THIS AGE OF PLENTY, YOU CAN HAVE JAPANESE CUISINE ANYWHERE IN THE WORLD...

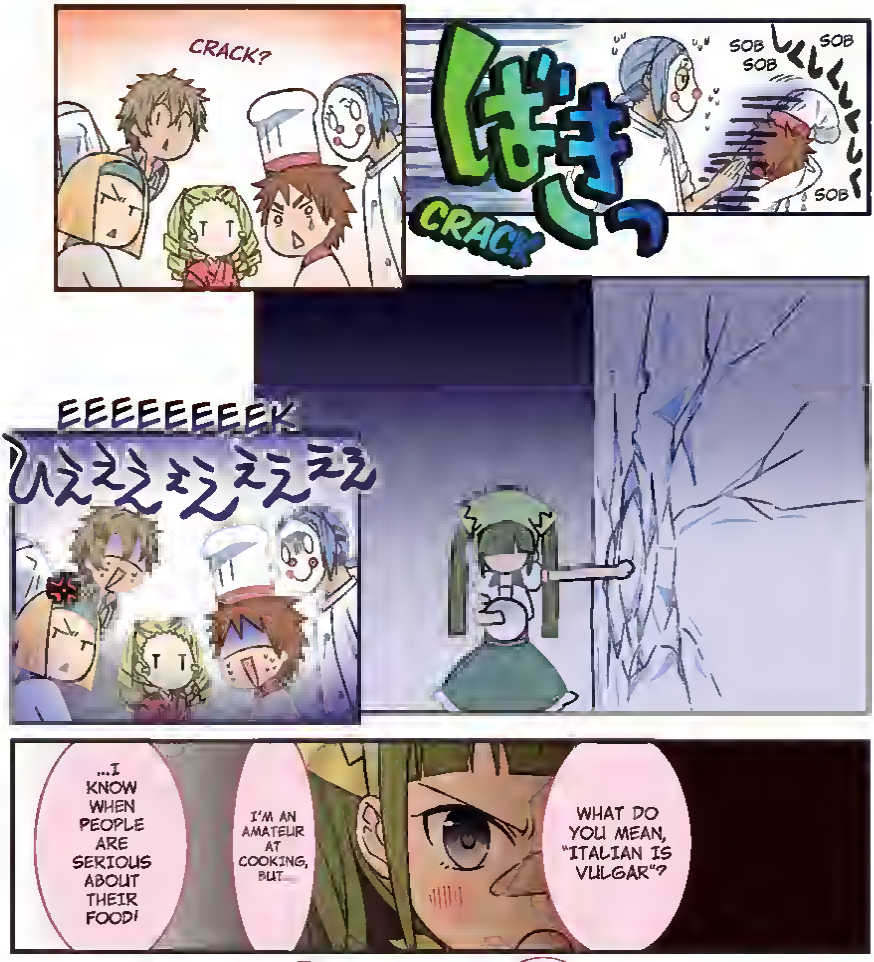
SO I THINK THERE'S SOMETHING WRONG WITH THOSE WHO PURSUE EXCESSIVE LUXURY ON THEIR PLATES...
...FOOD IS FUNDA-MENTALLY INTENDED TO GIVE PEOPLE A HEALTHY, HEARTY LIFE.

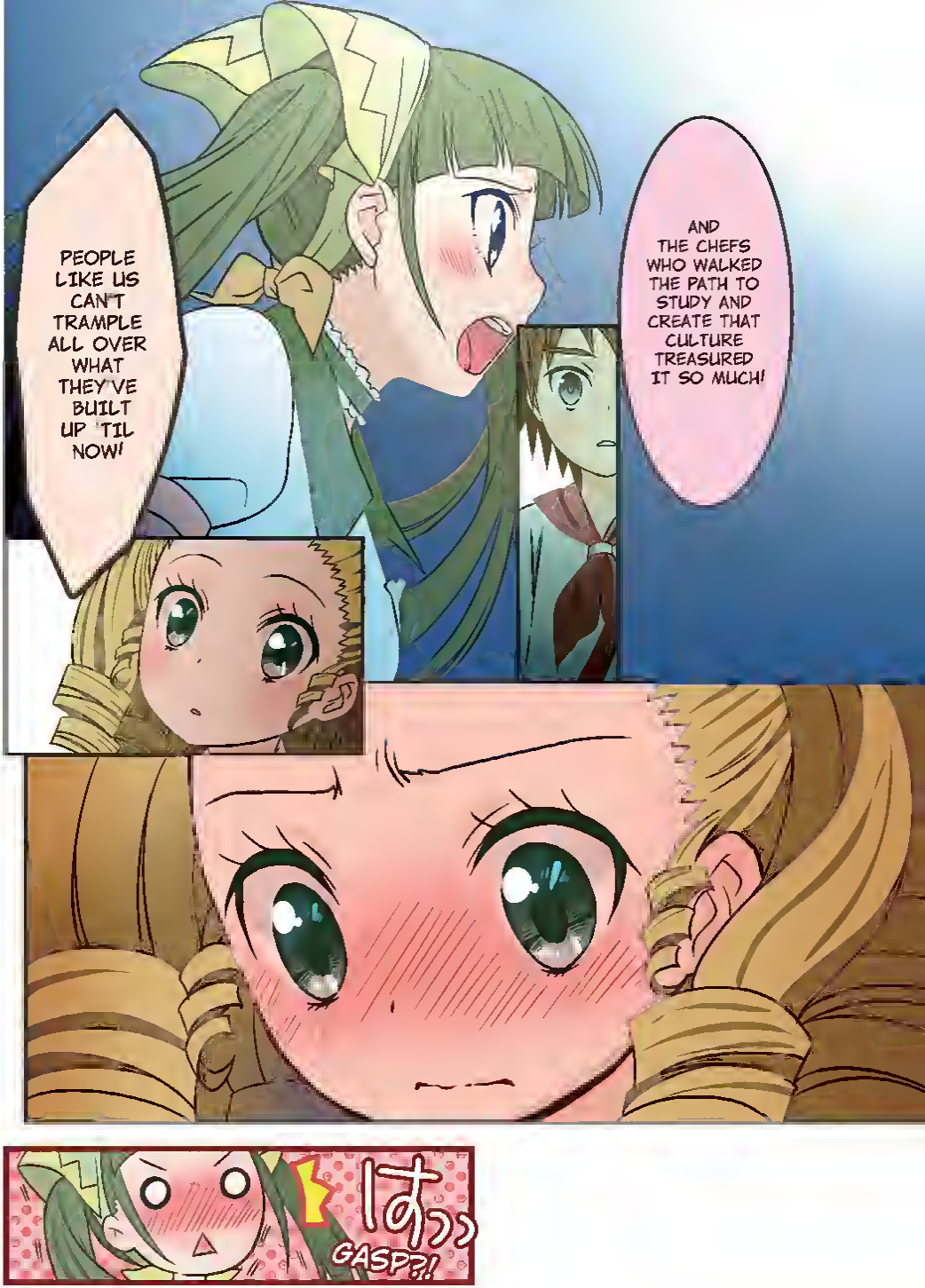
PERHAPS IT'S BECAUSE THEY USE OLIVE OIL IN EVERY-THING
ALSO, THE STENCH OF GARLIC OVER-POWERS EVERY-THING.
THAT IS AN INSULT I CANNOT OVERLOOK.

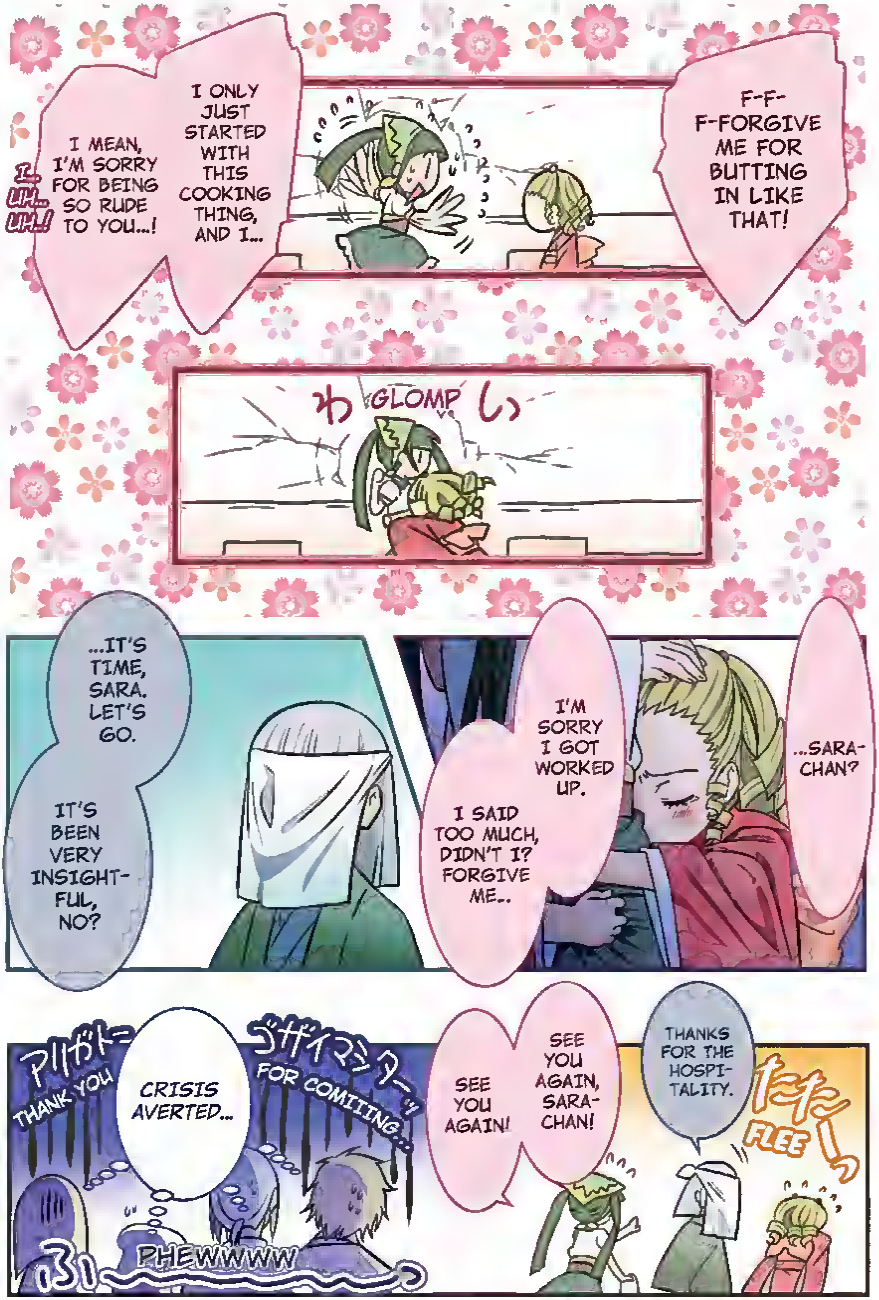
YOU...
DESPISE ITAL-IAN ?


YOU DON'T KNOW WHAT A SAUTÉ PAN IS?
SAUTE-PAN-MAN? THAT'S A PREJUDICE-SOUNDING NAME
SAUTE PAN
HAS A DEEPER WELL THAN A FRYING PAN
OF COURSE NOT JAPANESE RESTAURANTS DON'T HAVE THOSE.
YOU ONLY KNOW JAPANESE CUISINE, LITTLE GIRL?!
THEN WHY ARE YOU HERE, SARA?!
HMM? SURE, WHY NOT...
HOW ABOUT A COLD GLASS OF WATER?
MR. "SAIREI BIG BOSS!
OH, DEAR. YOUR CLOTHING WILL GET DIRTIED
DUMP
THEN BY ALL MEANS!
WERE WE, NOW?
IT'S MALLOW KITAHARA! WE'RE IN THE SAME CLASS!
WHO ARE YOU? I DON'T RECALL US BEING ON A FIRST NAME BASIS
SQUEEZE
IT'S SO DANDY, SIR!
YOUR GENTLEMAN-LINESS WILL SKYROCKET WITH THESE LOCKS!

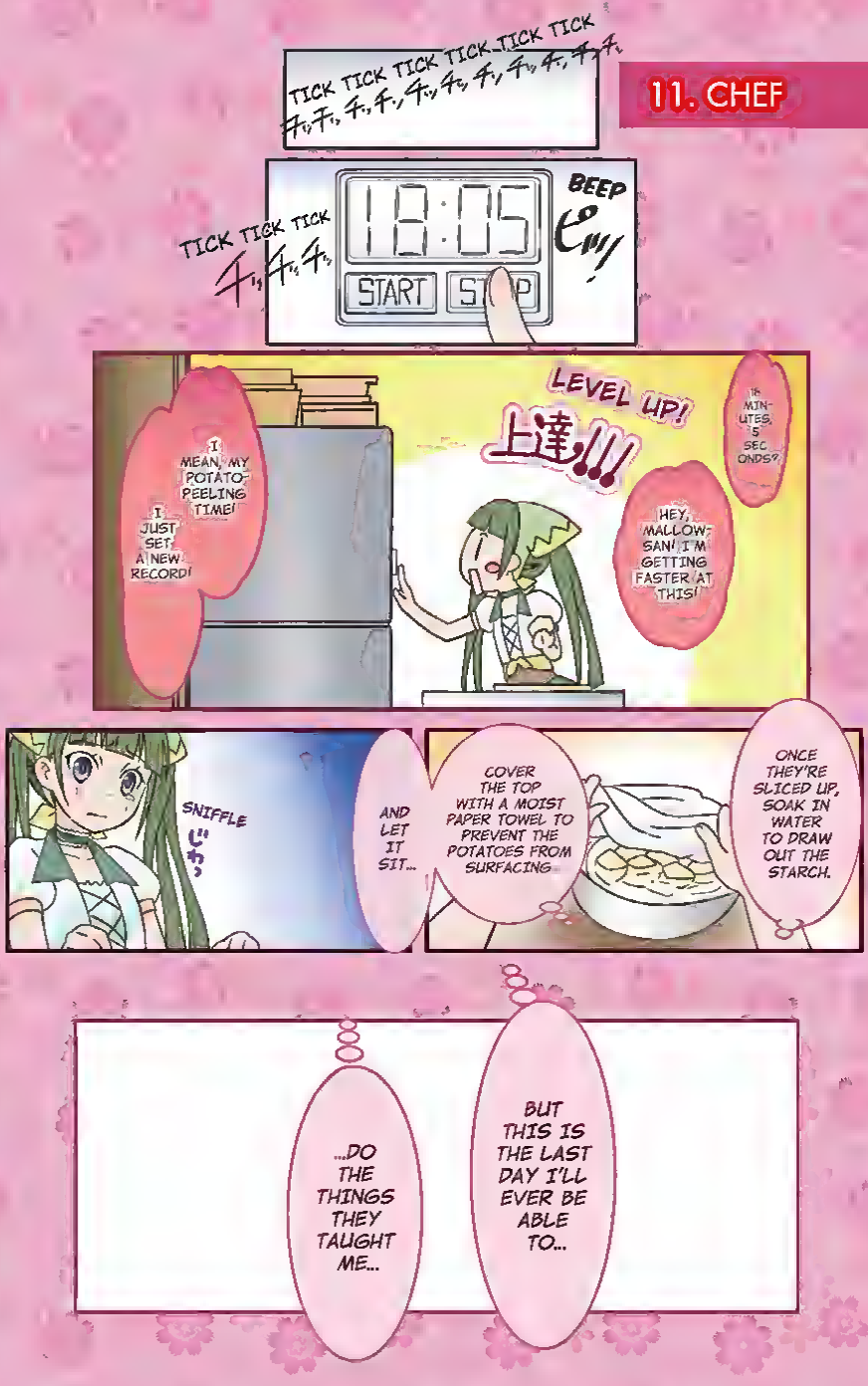

OH, MY IS SOME-THING THE MATTER, SIR?
I'M PASSERBY HOWLING-WHIRLWIND SAUTE-PAN-MAN, SIMPLY PASSING THROUGH, LITTLE GIRL
KIRIHIDE?!
HE'S HIDING THE FACT THAT HE'S OUR STAFF FROM HERE
I GUESS THIS WORKS?

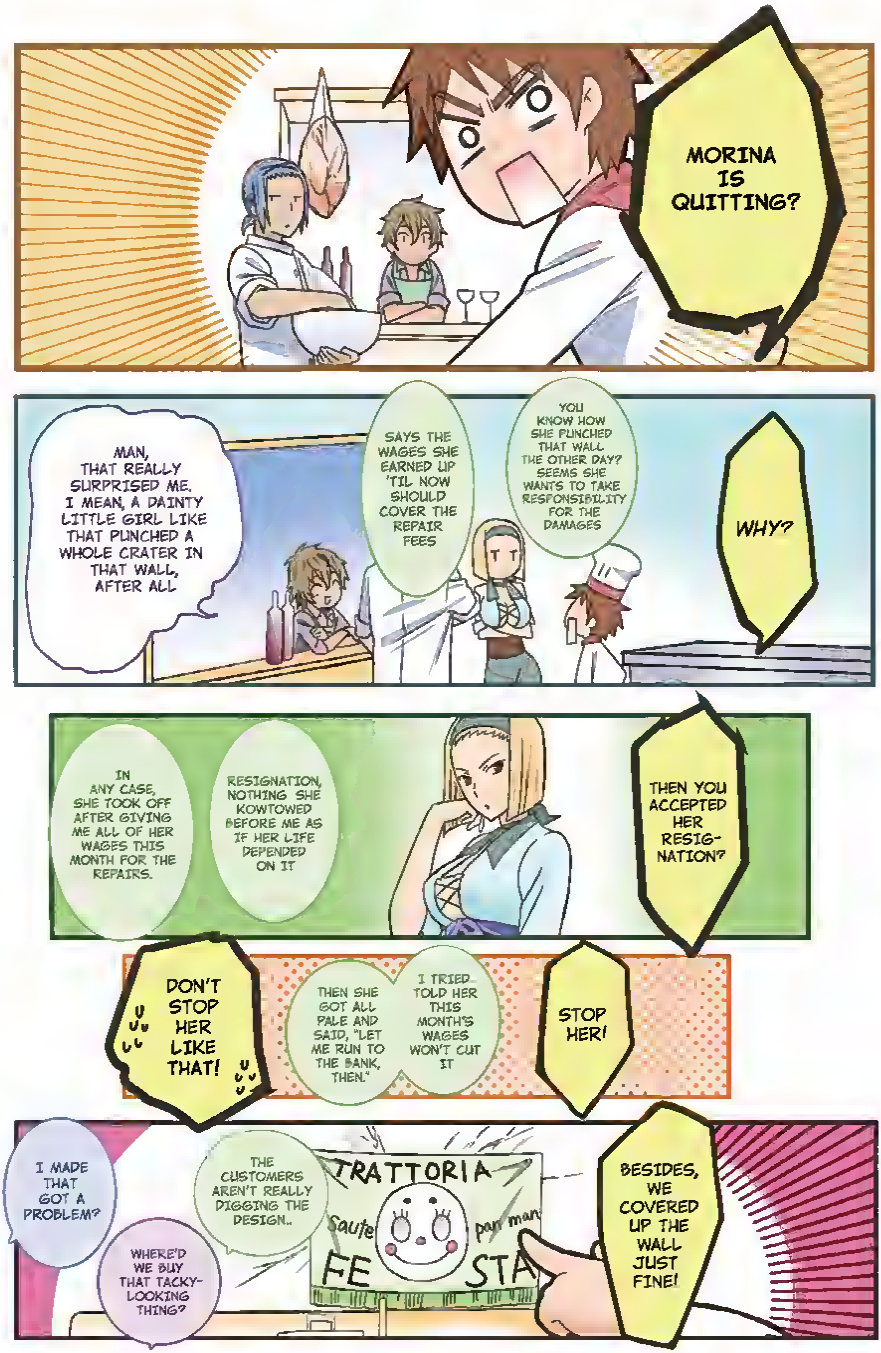

CRACK?
ばきっ
CRACK
SOB SOB SOB SOB SOB
EEEEEEEEEK
ひえええええええ
...I KNOW WHEN PEOPLE ARE SERIOUS ABOUT THEIR FOOD!
I'M AN AMATEUR AT COOKING, BUT...
WHAT DO YOU MEAN, "ITALIAN IS VULGAR"?
THAT SAME FOOD CULTURE CAN NOW BE ENJOYED IN LANDS FAR BEYOND THEIR OWN!
THEY CREATED THIS FOOD CULTURE WITH WHATEVER THEY COULD FIND AROUND THEM IN ORDER TO LIVE HEALTHY LIVES!
HOWEVER, THIS WAS A VERY BIG DEAL TO THOSE WHO CAME UP WITH ALL THIS JAPANESE AND ITALIAN CUISINE, BACK IN THE DAY!
YES, NOWADAYS, WE CAN JUST PAY FOR OUR FOOD LIKE IT'S NO BIG DEAL.

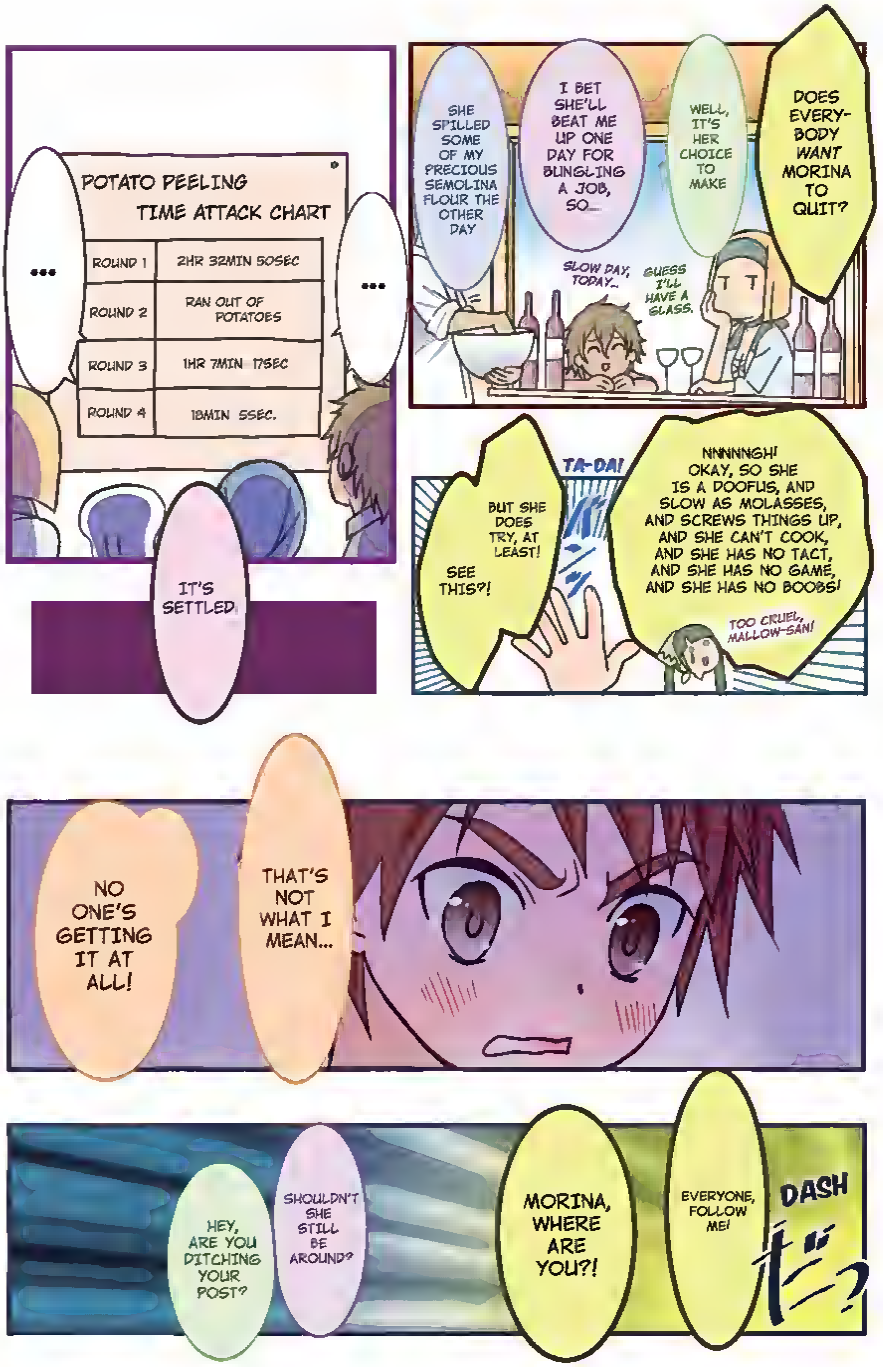

AND THE CHEFS WHO WALKED THE PATH TO STUDY AND CREATE THAT CULTURE TREASURED IT SO MUCH!
PEOPLE LIKE US CAN'T TRAMPLE ALL OVER WHAT THEY'VE BUILT UP 'TIL NOW!
はっ
GASP?!

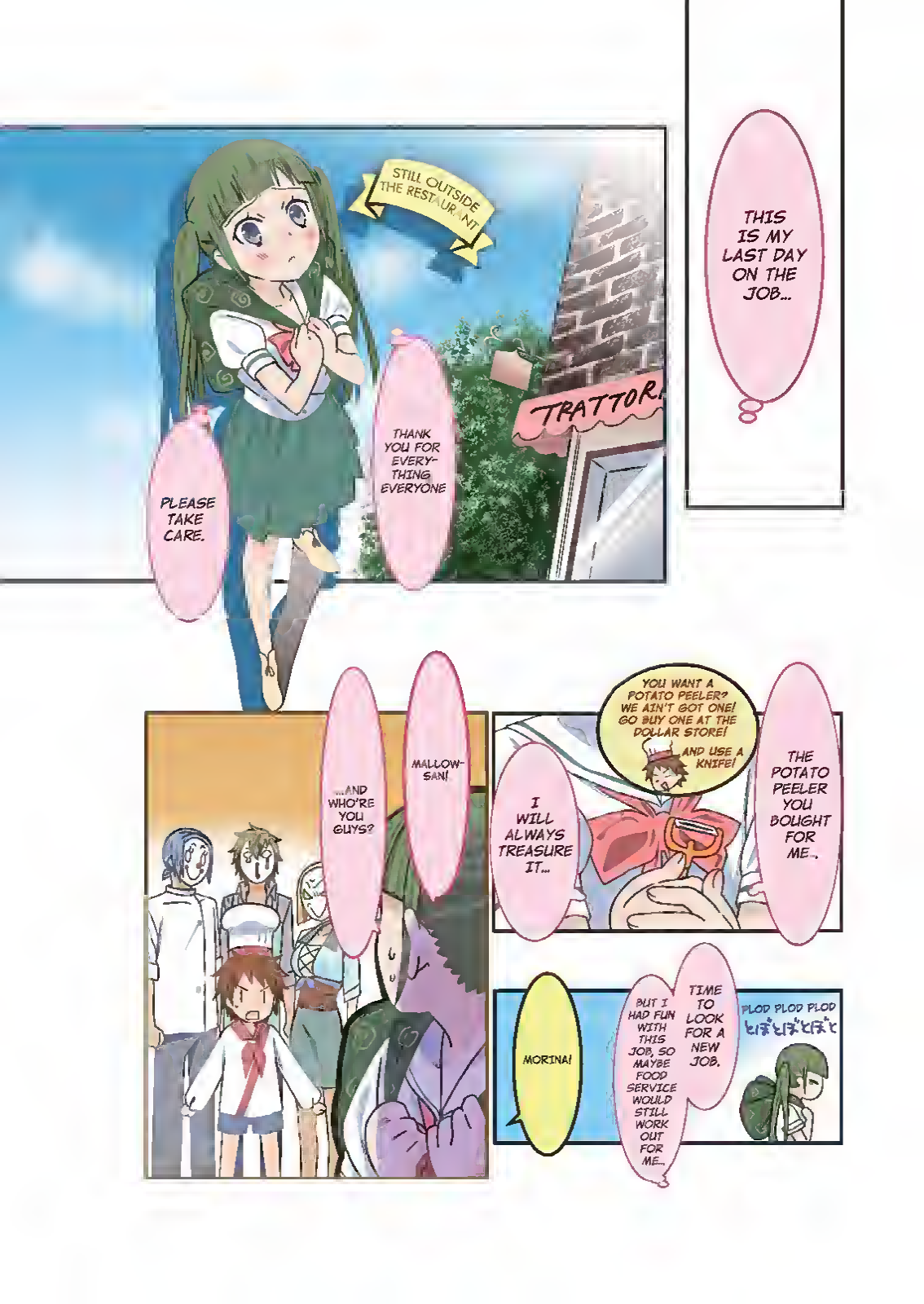

I, UH... UH!
I MEAN, I'M SORRY FOR BEING SO RUDE TO YOU...!
I ONLY JUST STARTED WITH THIS COOKING THING, AND I...
F-F-F-FORGIVE ME FOR BUTTING IN LIKE THAT!
わ GLOMP い
...IT'S TIME, SARA. LET'S GO.
IT'S BEEN VERY INSIGHT-FUL, NO?
I SAID TOO MUCH, DIDN'T I? FORGIVE ME..
I'M SORRY I GOT WORKED UP.
...SARA-CHAN?
アリガトー THANK YOU
CRISIS AVERTED...
ゴザイマシタ FOR COMING...
PHEWWWW
SEE YOU AGAIN!
SEE YOU AGAIN, SARA-CHAN!
THANKS FOR THE HOSPI-TALITY.
FLEE

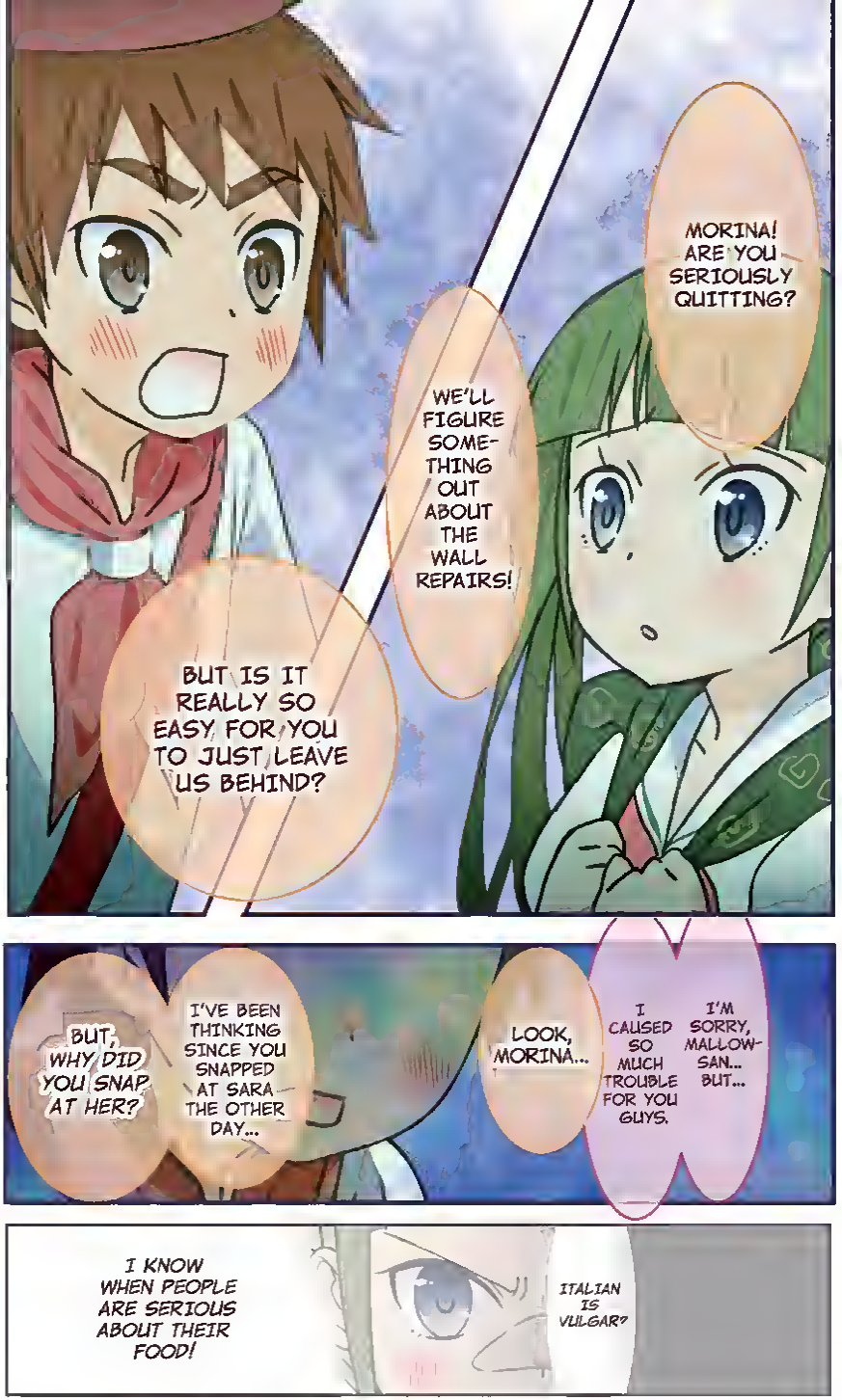
11. CHEF

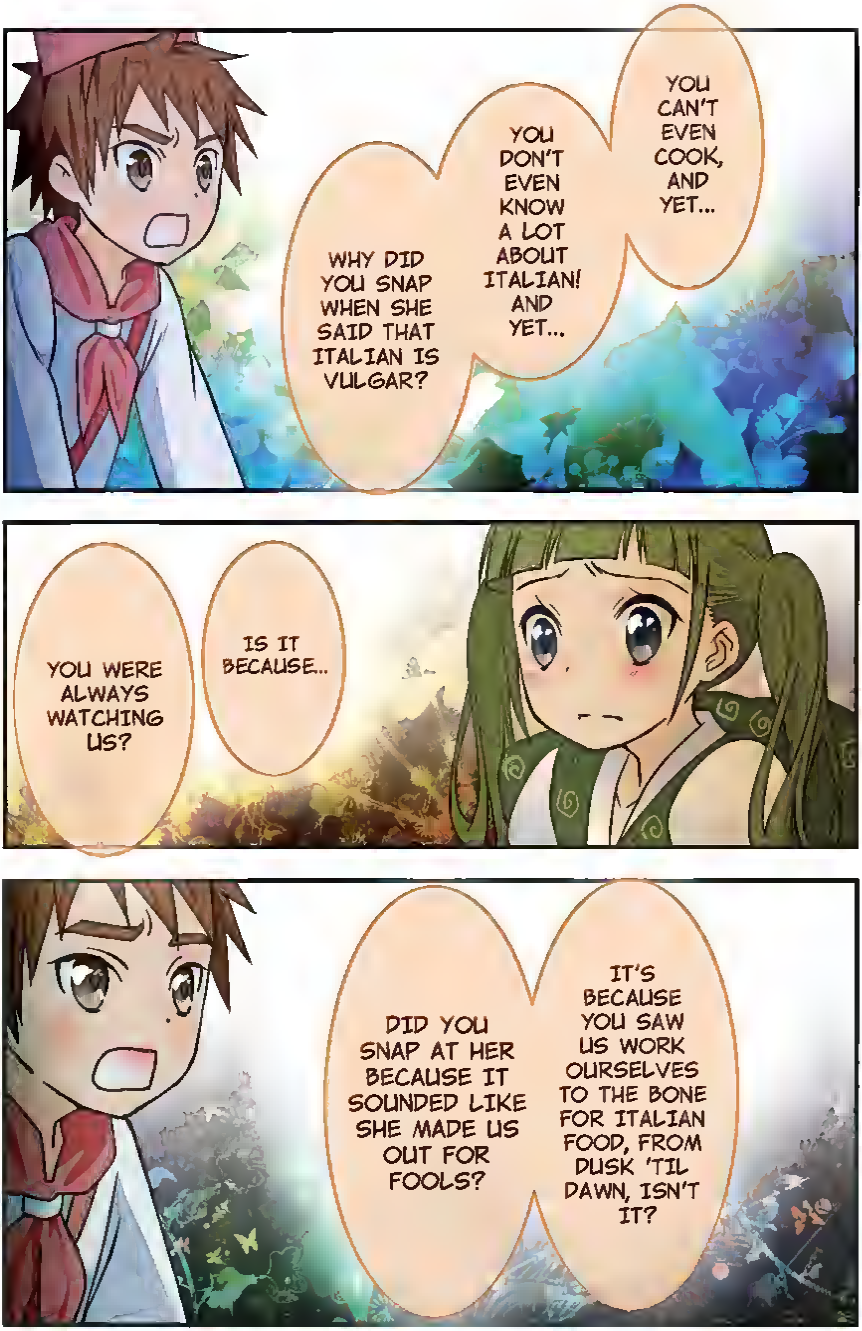

TICK TICK TICK TICK TICK TICK
チ,チ,チ,チ,チ,チ,チ,チ,チ,チ
TICK TICK TICK
チ,チ,チ,
18:05
START
STOP
BEEP
ピッ!
LEVEL UP!
上達!!!
I JUST SET A NEW RECORD!
I MEAN, MY POTATO-PEELING TIME!
HEY, MALLOW-SAN! I'M GETTING FASTER AT THIS!
14 MINUTES, 5 SECONDS?
SNIFFLE
じわ
AND LET IT SIT...
COVER THE TOP WITH A MOIST PAPER TOWEL TO PREVENT THE POTATOES FROM SURFACING
ONCE THEY'RE SLICED UP, SOAK IN WATER TO DRAW OUT THE STARCH.
...DO THE THINGS THEY TAUGHT ME...
BUT THIS IS THE LAST DAY I'LL EVER BE ABLE TO...


MORINA IS QUITTING?
MAN, THAT REALLY SURPRISED ME. I MEAN, A DAINTY LITTLE GIRL LIKE THAT PUNCHED A WHOLE CRATER IN THAT WALL, AFTER ALL
SAYS THE WAGES SHE EARNED UP 'TIL NOW SHOULD COVER THE REPAIR FEES
YOU KNOW HOW SHE PUNCHED THAT WALL THE OTHER DAY? SEEMS SHE WANTS TO TAKE RESPONSIBILITY FOR THE DAMAGES
WHY?
IN ANY CASE, SHE TOOK OFF AFTER GIVING ME ALL OF HER WAGES THIS MONTH FOR THE REPAIRS.
RESIGNATION, NOTHING SHE KOWTOWED BEFORE ME AS IF HER LIFE DEPENDED ON IT
THEN YOU ACCEPTED HER RESIG-NATION?
DON'T STOP HER LIKE THAT!
THEN SHE GOT ALL PALE AND SAID, "LET ME RUN TO THE BANK, THEN."
I TRIED... TOLD HER THIS MONTH'S WAGES WON'T CUT IT
STOP HER!
I MADE THAT GOT A PROBLEM?
WHERE'D WE BUY THAT TACKY-LOOKING THING?
THE CUSTOMERS AREN'T REALLY DIGGING THE DESIGN..
TRATTORIA
Saute
pan mari
FE
STA
BESIDES, WE COVERED UP THE WALL JUST FINE!


POTATO PEELING TIME ATTACK CHART
ROUND 1
2HR 32MIN 50SEC
ROUND 2
RAN OUT OF POTATOES
ROUND 3
1HR 7MIN 17SEC
ROUND 4
18MIN 55SEC.
...
...
IT'S SETTLED.
SHE SPILLED SOME OF MY PRECIOUS SEMOLINA FLOUR THE OTHER DAY
I BET SHE'LL BEAT ME UP ONE DAY FOR BUNGLING A JOB, SO...
WELL, IT'S HER CHOICE TO MAKE
DOES EVERYBODY WANT MORINA TO QUIT?
SLOW DAY, TODAY...
GUESS I'LL HAVE A GLASS.
TA-DA!
BUT SHE DOES TRY, AT LEAST!
SEE THIS?!
NNNNNGH! OKAY, SO SHE IS A DOOFUS, AND SLOW AS MOLASSES, AND SCREWS THINGS UP, AND SHE CAN'T COOK, AND SHE HAS NO TACT, AND SHE HAS NO GAME, AND SHE HAS NO BOOBS!
TOO CRUEL, MALLOW-SAN!
NO ONE'S GETTING IT AT ALL!
THAT'S NOT WHAT I MEAN...
HEY, ARE YOU DITCHING YOUR POST?
SHOULDN'T SHE STILL BE AROUND?
MORINA, WHERE ARE YOU?!
EVERYONE, FOLLOW ME!
DASH
ダ?

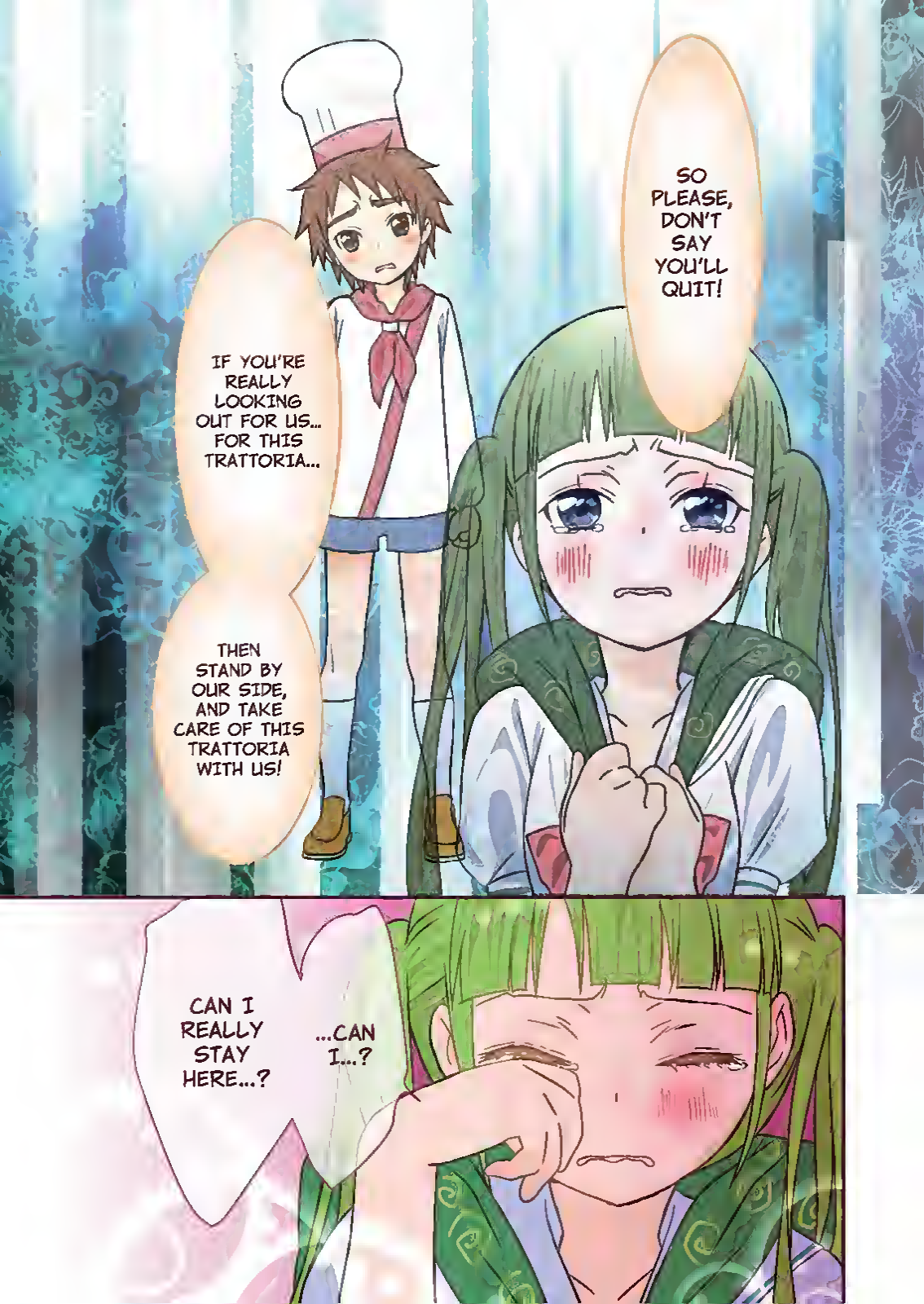

THIS IS MY LAST DAY ON THE JOB...
STILL OUTSIDE THE RESTAURANT
TRATTOR.
THANK YOU FOR EVERY-THING, EVERYONE
PLEASE TAKE CARE.
MALLOW-SAN!
...AND WHO'RE YOU GUYS?
YOU WANT A POTATO PEELER? WE AIN'T GOT ONE! GO BUY ONE AT THE DOLLAR STORE!
AND USE A KNIFE!
THE POTATO PEELER YOU BOUGHT FOR ME...
I WILL ALWAYS TREASURE IT...
MORINA!
BUT I HAD FUN WITH THIS JOB, SO MAYBE FOOD SERVICE WOULD STILL WORK OUT FOR ME...
TIME TO LOOK FOR A NEW JOB.
PLOD PLOD PLOD
とぼとぼとぼと

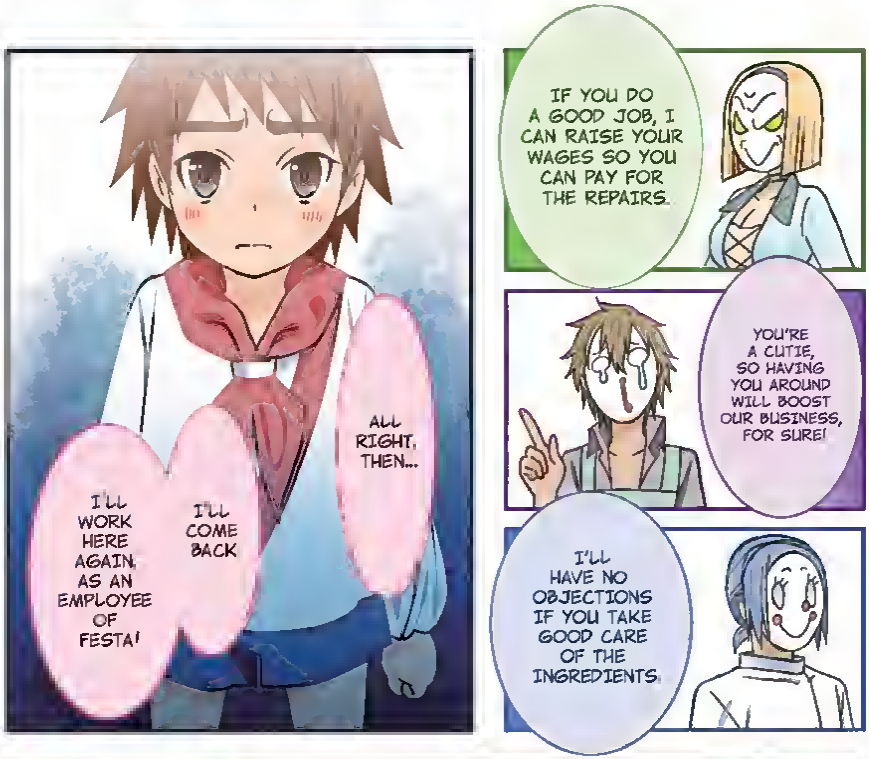

MORINA! ARE YOU SERIOUSLY QUITTING?
WE'LL FIGURE SOME-THING OUT ABOUT THE WALL REPAIRS!
BUT IS IT REALLY SO EASY FOR YOU TO JUST LEAVE US BEHIND?
I'M SORRY, MALLOW-SAN... BUT...
I CAUSED SO MUCH TROUBLE FOR YOU GUYS.
LOOK, MORINA...
I'VE BEEN THINKING SINCE YOU SNAPPED AT SARA THE OTHER DAY...
BUT, WHY DID YOU SNAP AT HER?
I KNOW WHEN PEOPLE ARE SERIOUS ABOUT THEIR FOOD!
ITALIAN IS VULGAR?


YOU CAN'T EVEN COOK, AND YET...
YOU DON'T EVEN KNOW A LOT ABOUT ITALIAN! AND YET...
WHY DID YOU SNAP WHEN SHE SAID THAT ITALIAN IS VULGAR?
IS IT BECAUSE...
YOU WERE ALWAYS WATCHING US?
IT'S BECAUSE YOU SAW US WORK OURSELVES TO THE BONE FOR ITALIAN FOOD, FROM DUSK 'TIL DAWN, ISN'T IT?
DID YOU SNAP AT HER BECAUSE IT SOUNDED LIKE SHE MADE US OUT FOR FOOLS?

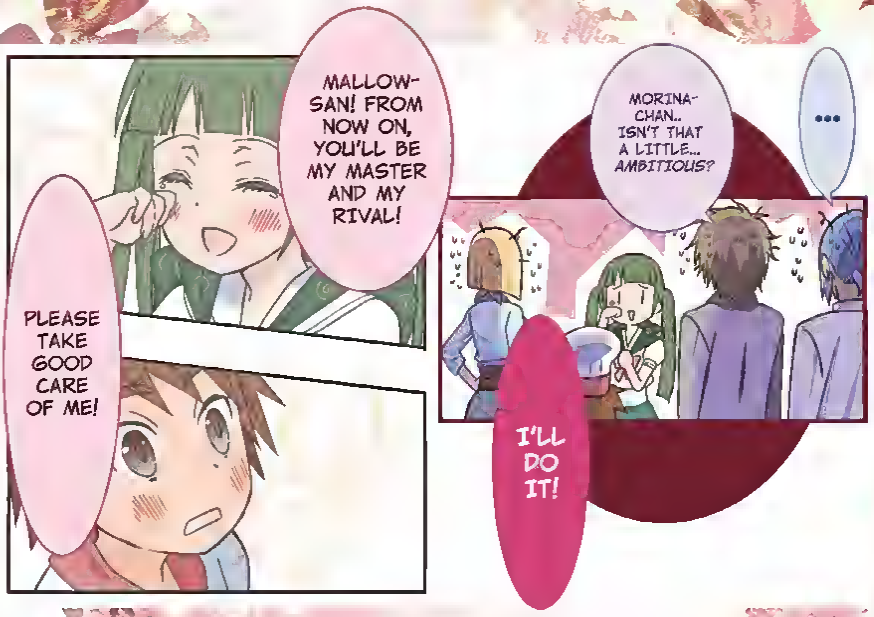
IT WASN'T JUST YOU, YOU KNOW! SHE TOUCHED A NERVE IN ALL OF US!
WE COULDN'T SNAP AT HER! WE HAD TO KEEP OUR MOUTHS SHUT! WE HAD THE RESTAURANT'S REPUTATION AND OUR STANDING TO WORRY ABOUT!
IT WAS SO FRUSTRAT-ING! BUT WE DIDN'T SNAP AT HER!

SO THANK YOU, MORINA!
THANK YOU FOR SPEAKING UP FOR OUR SAKE!
THANK YOU FOR STANDING UP FOR ITALIAN FOOD... FOR THIS TRATTORIA... FOR OUR PRIDE!


SO PLEASE, DON'T SAY YOU'LL QUIT!
IF YOU'RE REALLY LOOKING OUT FOR US... FOR THIS TRATTORIA...
THEN STAND BY OUR SIDE, AND TAKE CARE OF THIS TRATTORIA WITH US!
...CAN I...?
CAN I REALLY STAY HERE...?


ALL RIGHT, THEN...
I'LL COME BACK
I'LL WORK HERE AGAIN, AS AN EMPLOYEE OF FESTA!
IF YOU DO A GOOD JOB, I CAN RAISE YOUR WAGES SO YOU CAN PAY FOR THE REPAIRS.
YOU'RE A CUTIE, SO HAVING YOU AROUND WILL BOOST OUR BUSINESS, FOR SURE!
I'LL HAVE NO OBJECTIONS IF YOU TAKE GOOD CARE OF THE INGREDIENTS.
SQUEEZE
AND I WILL STUDY ITALIAN CUISINE!
I WILL STUDY, AND BECOME SOMEBODY YOU CAN ALL RELY ON!
I WILL BECOME SOMEBODY YOU NEED, JUST AS MUCH AS YOU NEED MALLOW-SAN...!
I KNOW!

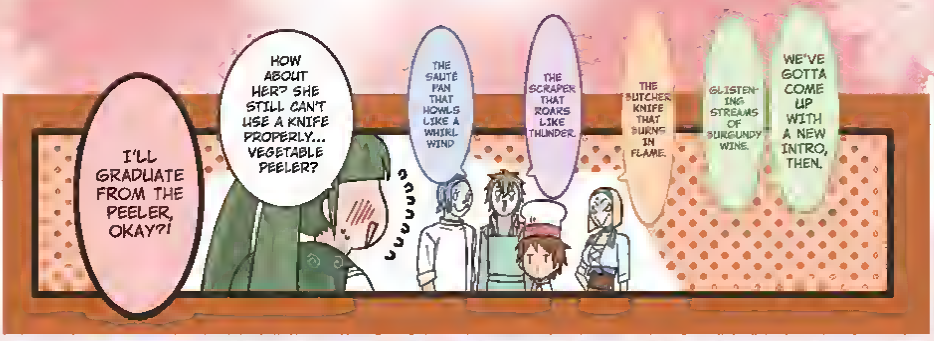
I'LL BECOME AN ITALIAN CHEF!

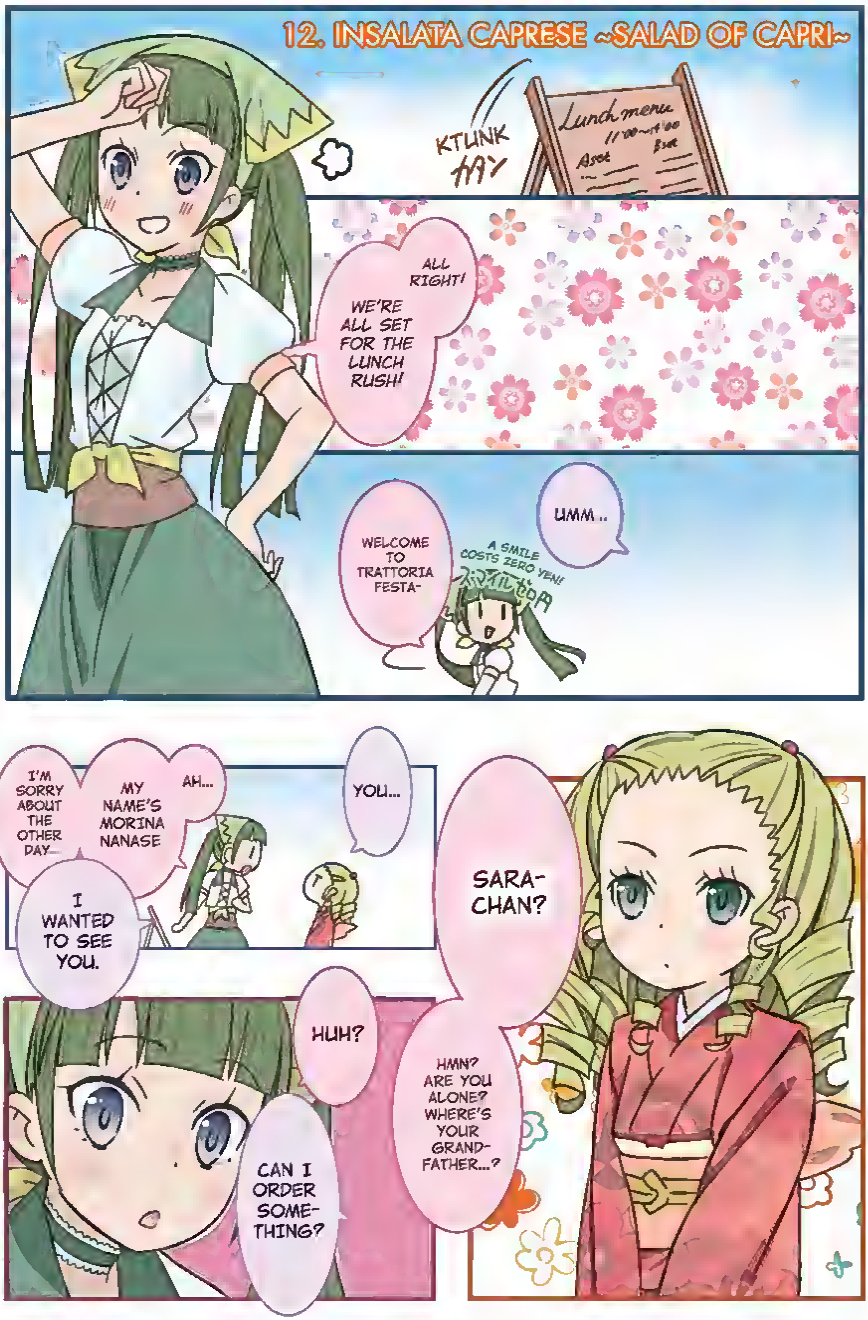

MALLOW-SAN! FROM NOW ON, YOU'LL BE MY MASTER AND MY RIVAL!
PLEASE TAKE GOOD CARE OF ME!
MORINA-CHAN.. ISN'T THAT A LITTLE... AMBITIOUS?
...
I'LL DO IT!

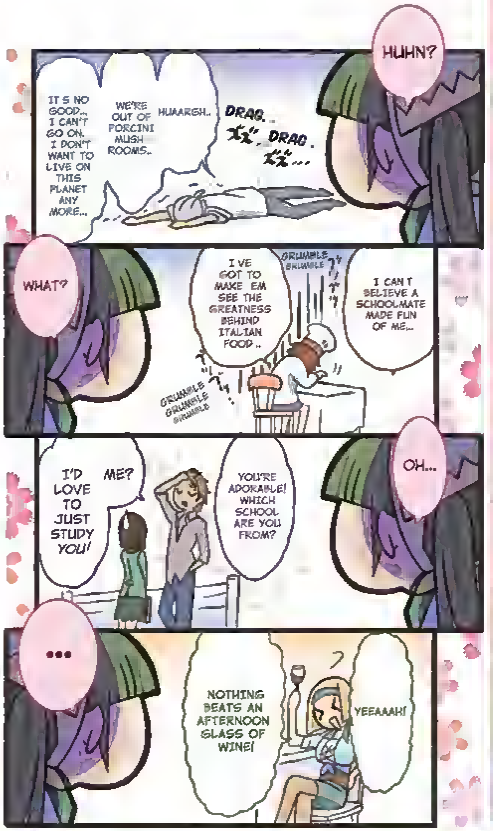
I AM MORINA NANASE, 16 YEARS OLD...

...AND I FOUND A FUTURE TO AIM FOR!

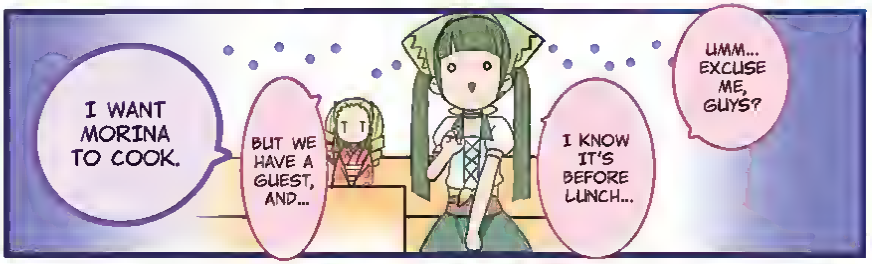
I WILL BECOME AN ITALIAN CHEF WHO WILL BRING SMILES TO EVERYONE!

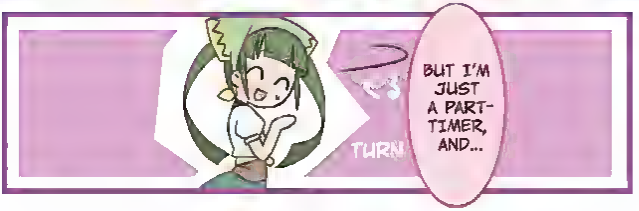

I'LL GRADUATE FROM THE PEELER, OKAY?!
HOW ABOUT HER? SHE STILL CAN'T USE A KNIFE PROPERLY... VEGETABLE PEELER?
THE SAUTÉ PAN THAT HOWLS LIKE A WHIRLWIND.
THE SCRAPER THAT ROARS LIKE THUNDER.
THE BUTCHER KNIFE THAT BURNS IN FLAME.
GLISTENING STREAMS OF BURGUNDY WINE.
WE'VE GOTTA COME UP WITH A NEW INTRO, THEN.

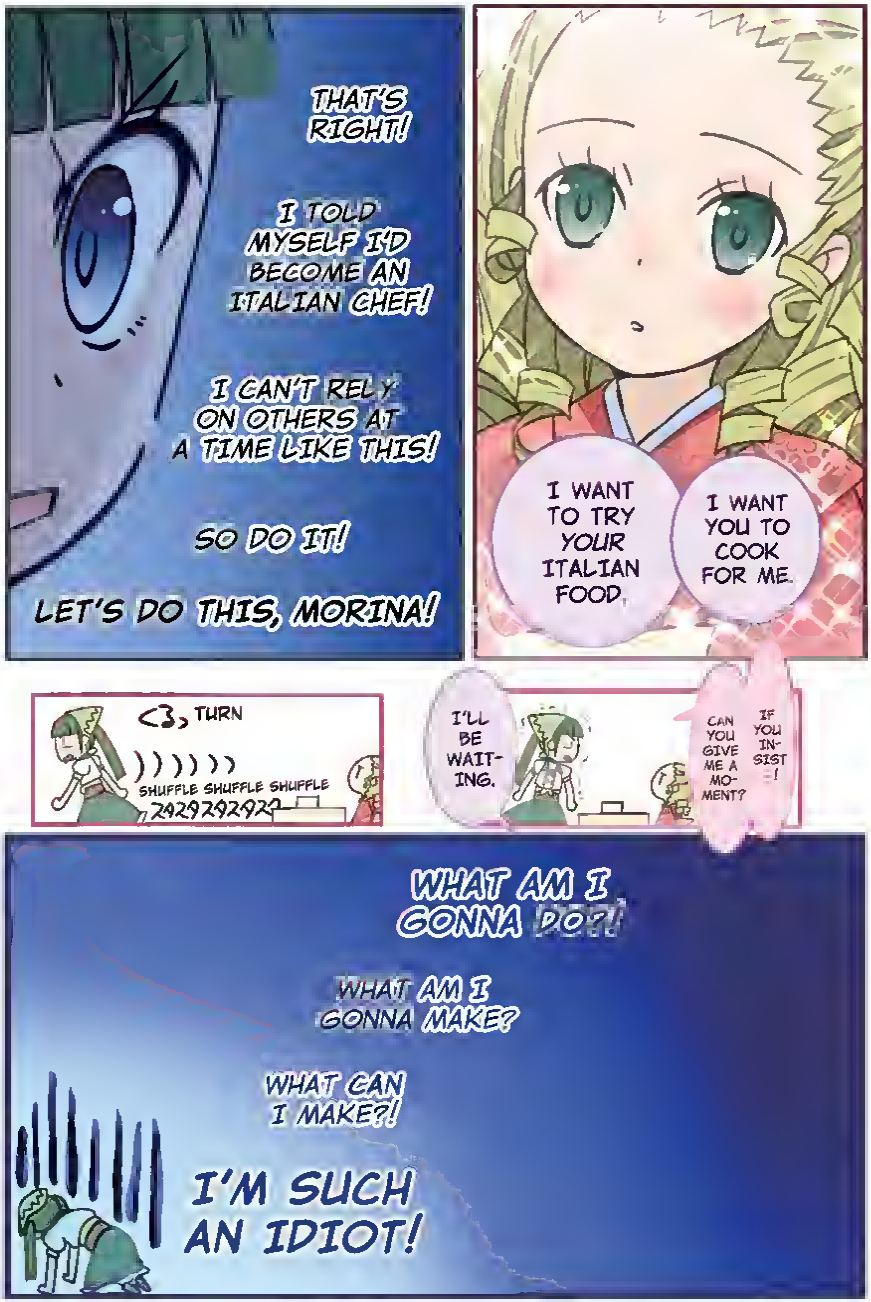

12. INSALATA CAPRESE ~SALAD OF CAPRI~
KTUNK
HAY
Lunch menu
ALL RIGHT!
WE'RE ALL SET FOR THE LUNCH RUSH!
UMM..
A SMILE COSTS ZERO YEN!
WELCOME TO TRATTORIA FESTA-
I'M SORRY ABOUT THE OTHER DAY—
MY NAME'S MORINA NANASE
AH...
I WANTED TO SEE YOU.
YOU...
SARA-CHAN?
HMN? ARE YOU ALONE? WHERE'S YOUR GRAND-FATHER...?
HUH?
CAN I ORDER SOME-THING?

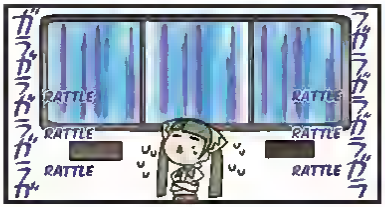

HUHN?
IT'S NO GOOD.. I CAN'T GO ON. I DON'T WANT TO LIVE ON THIS PLANET ANY MORE...
WE'RE OUT OF PORCINI MUSH ROOMS..
HUAARGH..
DRAG.. DRAG..
WHAT?
I'VE GOT TO MAKE EM SEE THE GREATNESS BEHIND ITALIAN FOOD..
GRUMBLE GRUMBLE
I CAN'T BELIEVE A SCHOOLMATE MADE FUN OF ME...
OH...
ME?
I'D LOVE TO JUST STUDY YOU!
YOU'RE ADORABLE! WHICH SCHOOL ARE YOU FROM?
...
NOTHING BEATS AN AFTERNOON GLASS OF WINE!
YEEAAAH!

TREAT YOURSELF TO SOME DELICIOUS, DELECTABLE ITALIAN FOOD!
BUT OF COURSE!
ガラン ガラーン...
CLANGA CLANG
EVERYONE! WE HAVE OURSELVES A DARLING OF A GUEST!


I WANT MORINA TO COOK.
BUT WE HAVE A GUEST, AND...
I KNOW IT'S BEFORE LUNCH...
UMM... EXCUSE ME, GUYS?


TURN
BUT I'M JUST A PART-TIMER, AND...


THAT'S RIGHT!
I TOLD MYSELF I'D BECOME AN ITALIAN CHEF!
I CAN'T RELY ON OTHERS AT A TIME LIKE THIS!
SO DO IT!
LET'S DO THIS, MORINA!
I WANT TO TRY YOUR ITALIAN FOOD.
I WANT YOU TO COOK FOR ME.
<3, TURN
SHUFFLE SHUFFLE SHUFFLE
I'LL BE WAIT-ING.
CAN YOU GIVE ME A MO-MENT?
IF YOU IN-SIST~!
WHAT AM I GONNA DO?!
WHAT AM I GONNA MAKE?
WHAT CAN I MAKE?!
I'M SUCH AN IDIOT!



WHICH DISH CAN I MAKE RIGHT NOW? I DON'T KNOW TOO MANY INGREDIENTS, AND I'M SCARED OF FIRE! BESIDES, I CAN'T MAKE HER WAIT TOO LONG, BUT STEW'S NOT GONNA CUT IT! DO I GO FOR READY-MADE? LIKE DESSERT? NO, WAIT, SHE CAN'T HAVE DESSERT FOR A FIRST DISH! A LIGHT DISH SHOULD DO! SOMETHING THAT'LL LET HER ENJOY WHAT'S TO COME AFTERWARDS! A CHIC LIGHT DISH! YEAH, CHIC! YOU NEED GIRL POWER TO MAKE ITALIAN, ANYWAYS, RIGHT? BUT WHAT'S A HIGH GIRL-POWER ITALIAN DISH? CAN I MAKE SUCH A DISH? I DON'T HAVE TIME TO THINK ABOUT IT! BUT I *DO*WANNA MAKE SOMETHING GOOD FOR HER! SOMETHING THAT I CAN GET INTO! BUT THIS ISN'T THE TIME TO FIXATE ON-

IT'S PRETTY STANDARD ITALIAN FOOD, AND IT'S SIMPLE, AND I CAN MAKE IT RIGHT THERE!

YEAH! LET'S GO WITH THAT!

CAPRESE SALAD!

I ONLY NEED TO SLICE SOME CHEESE, SOME TOMATOES AND SOME BASIL, AND POUR ON SOME OLIVE OIL!

※ OF COURSE YOU'LL NEED SOME SALT AND PEPPER, TOO

HMN? WHICH CHEESE DO I NEED TO USE, AGAIN? MALLOW-SAN TAUGHT ME A LOT ABOUT CHEESE, LAST TIME, BUT I FORGOT IT ALL, ALREADY THE MASCARPONE CHEESE IN TIRAMISU'S PRETTY GOOD, SO LET'S GO WITH-THAT!

CHEESE! CHEESE! CHEESE!

× THE ANSWER IS MOZZARELLA CHEESE

ERM? I CAN'T CUT THESE TOMATOES VERY CLEANLY... DO I NEED TO CUT HARDER? OR SHOULD I PEEL THE SKIN OFF, FIRST? AND ALL THESE SEEDS ARE SPILLING OUT, BUT I GUESS THAT'S OKAY?

TOMATOES! TOMATOES! TOMATOES!

SQUASH

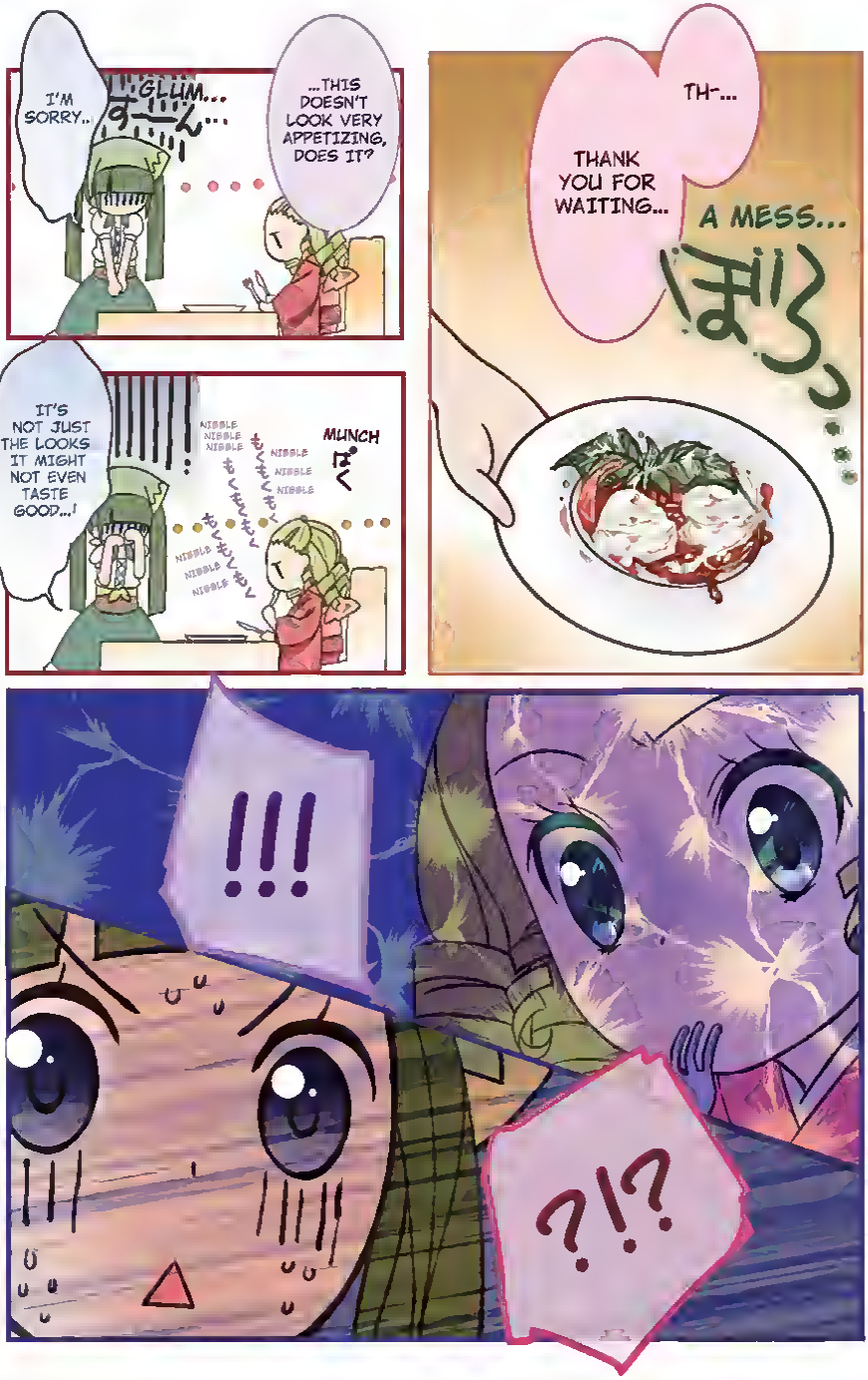
1 MAKING SMALL INCISIONS INTO THE TOMATO BEFORE SLICING THEM MAKES THE JOB EASIER
2 REMOVE THE SEEDS

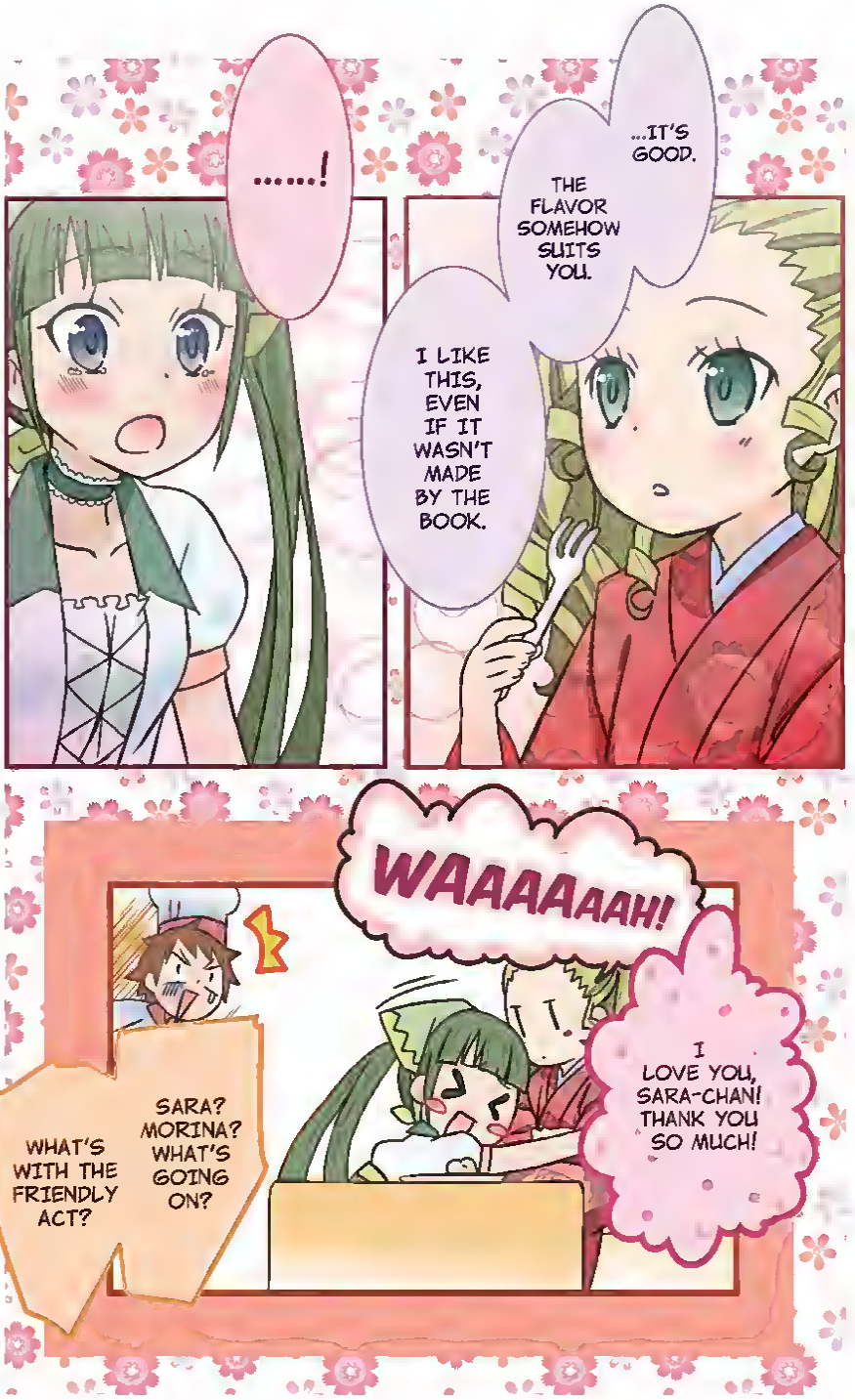
CAN YOU EAT THE STEM? ARE THESE TOO DIRTY TO USE AS-IS? SHOULD I WASH THEM FIRST? SHAKE THEM DRY? I CAN'T USE DISHWASHER LIQUID, OF COURSE.

BASIL! BASIL! BASIL! BASIL!

SHAKE SHAKE

※ DON T WASH THE BASIL, AS IT WILL WASH AWAY ITS FRAGRANCE USE ONLY THE LEAVES


I'M SORRY..
GLUM...
すーん...
...THIS DOESN'T LOOK VERY APPETIZING, DOES IT?
IT'S NOT JUST THE LOOKS IT MIGHT NOT EVEN TASTE GOOD...!
NIBBLE NIBBLE NIBBLE
MUNCH
ぱく
もぐもぐもぐ
TH-...
THANK YOU FOR WAITING...
A MESS...
ぼろっ...
!!!
?!?


.....!
I LIKE THIS, EVEN IF IT WASN'T MADE BY THE BOOK.
THE FLAVOR SOMEHOW SUITS YOU.
...IT'S GOOD.
WAAAAAAH!
I LOVE YOU, SARA-CHAN! THANK YOU SO MUCH!
SARA? MORINA? WHAT'S GOING ON?
WHAT'S WITH THE FRIENDLY ACT?